



D.O. Overview :

Surrounded by mountains in all directions, the Dão region extends its vineyards among the pine forests at varying elevations, from 1,000 meters in the Serra da Estrela to 200 meters in the lower areas.

The vineyards are sparse and discontinuous, divided into multiple plots, with few high-acreage properties. The mountains determine and condition the region's climate, sheltering the vines from the direct influence of the continental climate and the maritime influence. The soils mostly comprise granite.

The most important white grape varieties are Bical, Cercial, Malvasia Fina, Rabo de Ovelha and Verdelho. Touriga Nacional, Alfrocheiro, Jaen and Tinta Roriz stand out as the predominant red varieties.

BY *Oswaldo Amado*
RARISSIMO
OSVALDO AMADO . WINE CREATOR

ORIGIN	Dão DOC Portugal
DESIGNATION	Clarete Classico
VINTAGE	2016
VARIETIES	Touriga Nacional, Aragonêz and Alfrocheiro
ALCOHOL	13%
ABOUT	Heralded as the most awarded winemaker in Portugal, Oswaldo Amado is the owner and winemaker of Rarissimo wines. Amado wanted his wines, from both Bairrada and the Dão, to convey what nature conveys: immediate gratification as well as the test of patience. Rarissimo young wines are at least 5 years old, with an average release year of 2010. From Espumante to 20+ year old reds from the Dão, you are in for a rare experience.
PROCESS	As a true work of art born from nature, the Rarissimo wines are the reflection of a terroir along with Oswaldo's own style, which arrive with their originality and extravagance. Grapes are hand-harvested, carefully sorted and fully destemmed before a prolonged pre-fermentation cold skin maceration. Fermentation and aging occurs in stainless steel vats. Matured for 48 months.
TASTING	Deep ruby in color. Offers intense aromas of fruit and savory elements of mushroom, leather and dried tobacco. Complex on the palate with persistent fruit carrying through the long and generous finish.