



**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, Alfocheiro, Jaen and Tinta Roriz stand out as the predominant red varieties.

BY *Osvaldo Amado*  
**RARÍSSIMO**  
OSVALDO AMADO . WINE CREATOR

ORIGIN	Dão DOC   Portugal
DESIGNATION	Dão Tinto
VINTAGE	2001
VARIETIES	Touriga Nacional, Aragonêz, Alfocheiro and Jaen
ALCOHOL	13.5%

**ABOUT**  
Heralded as the most awarded winemaker in Portugal, Osvaldo Amado is the owner and winemaker of Raríssimo 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. Raríssimo 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.

As a true work of art born from nature, the Raríssimo wines are the reflection of a terroir along with Osvaldo's own style, which arrive with their originality and extravagance.

**PROCESS**  
Grapes are hand-harvested, carefully sorted and fully destemmed before a prolonged pre-fermentation cold skin maceration. Fermentation occurs in a traditional stone wine press. Aged for 24 months in French oak barrels.

**TASTING**  
Claret color with brownish tones. Offers intense aromas of forest floor, a medley of spices, mushroom and mature tobacco. Flavors are complex, elegant and harmonious. Perfect to pair with grilled or roasted fish and meat.