

# Casal Sta. Maria

## Arinto & Chardonnay 2015



**Region:** Colares/Sintra (Lisbon Region)

**Soils:** With different exposures, the vineyards are planted on the granitic slopes (pink granite) of Serra de Sintra.

**Climate:** Due to sea proximity, the average winter temperatures are rarely below 10°C and during summer rarely above 25°C. Rainfall is distributed between fall, winter and early spring always around 600mm annually. The sea winds, sometimes intense, are always present, influencing the wines and their character.

**Vinification:** The hand-picked grapes go through a tight selection process in the vineyard and winery. Skin maceration of Chardonnay and Arinto are gently crushed and pressed. 70% of the fermentation occurs in stainless steel vats and 30% in french oak barrels followed by ageing on fine lees until the end of April.

**Varieties:** Arinto & Chardonnay.

**Color:** Green with bright straw reflections

**Aroma:** Very mineral wine, green apple apricots all very contained. Oyster shells combined with citric flavors. Overall is a very delicate wine.

**Palate:** Oily texture full of concentration refreshing acidity. Fruity taste integrated with smoked rocky and ocean flavors. Very long and dry with salty finish

**Consumption:** Should be drunk around 8-10°C.

**Seal:** Portuguese natural Cork.

**Alcohol content:** 12,7 % alc.

**Total acidity:** 7,5 g/l tartaric ac.

**pH:** 3,27

**Residual sugars:** 1,4 g/l

**Chief Winemaker:** Jorge Rosa Santos and António Figueiredo (geral@casalstamaria.pt)