

Casal Sta. Maria

Chardonnay 2014



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 the 600mm annually. The sea winds, sometimes intense, are always present and guarantee long and smooth maturation.

Vinification: The hand-picked grapes go through a tight selection process in the vineyard and winery. Skin maceration is followed by gentle crushing and pressing. Fermentation occurs in

225L old French oak barrels followed by ageing on fine lees with battonage during 9 months.

Color: Crystalline color with yellow and green reflections

Aroma: Flavors of the ocean influence (salinity). Deep yellow plums, peach, apricot and citrus aromas. Floral and mineral notes, with a final hint of butter and vanilla from battonage in barrels.

Palate: Big impact on the palate, oily texture, and deep and intense flavors. The salty sensation and almond flavors from the aging in barrel make the wine a true discovery.

Consumption: Should be drunk around 10-12°C and has longevity until 2025.

Seal: Portuguese natural cork.

Alcohol content: 13 % alc.

Total acidity: 8,5 g/l tartaric acid

pH: 3,17

Residual sugars: 1,8 g/l

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