

Casal Sta. Maria

DOC Colares Ramisco red 2007



Region: Colares/Sintra (Lisbon Region)

Soils: With different exposures, the vineyards are planted on pure sand similar to the ocean. In the most westerly tip of Portugal, battered by Atlantic winds, a few wine producer and vineyards resist, clinging on to a centuries old tradition, passed from generation to generation. The vines are planted on cliffs by the sea, deeply rooted in sandy soils and protected by palisades from the harsh climate. Profiting from artisan cultural practices, the Colares wines are unique and with great longevity, deserving *Denominação de Origem* since 1908, assigned by the King D. Manuel II.

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 prowling the 600mm annually. The sea winds, sometimes intense, are always present, influencing the wines and their character.

Vinification: Hand-picked grapes, skin-contact between 3-4 days, fermentation on open oak barrels of 225L, after the fermentation cuvaion during 2 weeks. Ages in exotic old casks of 3000L for 2 years and stays 2 years in bottle.

Varieties: Ramisco

Color: Light ruby with brownish rim.

Aroma: Delicate flavours of exotic wood with spicy hints, complex organic matter, mushrooms and cedar resin from the forests of Sintra. Atlantic savory notes with a very interesting iodine flavor.

Palate: Smooth and velvet entrance, mushrooms and iodine taste, soft but firm tannins with a crispy and very elegant acidity, aftertaste of pinions and cedar resin.

Consumption: Should be drunk around 18-20°C. Has a potential of ageing in bottle until 2033

Seal: Portuguese natural cork.

Alcohol content: 12,36% alc.

Total acidity: 5,34 g/l tartaric ac.

pH: 3,75

Residual Sugar: 0,6 g/l

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