

Casal Sta. Maria

DOC Colares Malvasia white 2014



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 producers resist, and vineyards clinging on to 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 always around 600mm annually. The sea winds, sometimes intense, are always present, influencing the wines and their character.

Vinification: Hand-picked grapes, skin-contact between 6-8 hours, fermentation on French oak barrels of 225L. Ages for 1 year on the same barrels and rests for 1 year in bottle.

Varieties: Malvasia

Color: Green color with golden reflections.

Aroma: Atlantic rich flavor, white fruit, almonds and honey starting to develop anise and hints of tangerine jam and toasted pollen evolutionary aromas.

Palate: Elegant and velvet entrance, the wine transports all the flavors of the Atlantic Ocean, crispy acidity with tangerine subtle taste, finishing long and intense.

Consumption: Should be drunk around 8-10°C. Has a potential of ageing in bottle until 2033

Seal: Portuguese natural cork.

Alcohol content: 12% alc.

Total acidity: 7,6 g/l tartaric ac.

pH: 3,32

Residual Sugar: 1,9 g/l

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