

Casal Sta. Maria

Late Harvest 2014



Region: Colares/Sintra (Lisbon Region)

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

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. The grapes mature until end of October in the vineyard. After crushing 12h of skin maceration; fermentation is made in old French oak barrels and stopped by cold.

Varieties: Petit Manseng

Color: Gold with a beautiful amber color.

Aroma: Crystallized marmalade, ripened peaches, light presence of almonds, tangerine skin and baked yellow apples

Palate: Oily texture, honeyed sweetness character, balanced with crispy acidity and final hints of tobacco leaves

Consumption: 3 years

Seal: Portuguese natural cork.

Alcohol content: 12 % alc.

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

pH: 3,24

Residual sugars: 95,2 g/l

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