

# Casal Sta. Maria Red

## Touriga Nacional & Merlot 2013



**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. Fermentation is conducted in small (2.500 kg) open stainless steel tanks. The ageing is in 225L French oak barrels for 14 months.

**Varieties:** Touriga Nacional & Merlot

**Color:** Deep ruby

**Aroma:** Hints of spices, balsamic, resin and cedar, good aromatic intensity balanced with great complexity.

**Palate:** Soft tannins and fresh acidity, creating on the palate a sensation of round structure and elegance finish.

**Consumption:** Should be drunk at a temperature of 18-20°C. Ageing potential until 2020.

**Seal:** Portuguese natural cork.

**Alcohol content:** 13% alc.

**Total acidity:** 6,19 g/l tartaric ac.

**pH:** 3,37

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

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