



CASAL *Sta.* MARIA

THE MOST WESTERN VINEYARDS OF EUROPE

MAR DE ROSAS 2017

Vineyard: Grapes come from different vineyards on our Estate. They all have been planted in 2006 and have been managed only for the production of rosé for the past 3 years.

Year: The entire period of growth, until the harvest, was dry and hot, which had a positive impact on the flowering season and healthiness of the grapes. Though, August brought the typical foggy weather of Colares. The result were small bunches at the harvest, originating concentrated, balanced and aromatic wines.

Winemaking: The hand-picked grapes went through a tight selection process in the vineyard and winery. After gentle crush to prevent skin maceration, the juice undergoes 48h of static decantation. Fermentation occurs naturally in new and used French oak barrels of 500L and 225L. It rests

Vintage: 2017 - **Appellation:** Lisbon - **Varieties:** Touriga Nacional, Pinot Noir, Syrah - **Alcohol:** 13% - **Total Acidity:** 6,1g/l -

pH: 3,4 - **Residual sugars:** 2,5g/l

Adraga Explorações Vitivinícolas, Lda
Casal de Santa Maria Nº18/20, Casas Novas 2705-177, Colares. Portugal
geral@casalstamaria.pt T (+351) 21 929 2117

www.casalstamaria.pt

there for 10 months, with weekly batonnage.

Winemakers comment: Pale salmon colour. The nose complexity is given by the Atlantic rich flavours, light red fruit and elegance of the oak. It has a refined and velvety texture, Ocean flavours and crispy acidity. It finishes long and intense.

Consumption: Should be drunk around 8-10°C. To be opened between August 2018 / August 2019.



*"Meteoric entrance to the top of Portuguese rosés. It was a successful performance, the result of the effort of the producer and the winemaker to produce world-class wines. Salty touches in the mouth, well-crafted freshness and a remarkable aromatic complexity" **Score: 18,5/20***