



CASAL *Sta.* MARIA

THE MOST WESTERN VINEYARDS OF EUROPE

RAMISCO, DOC COLARES 2010

Vineyard: Pre-filoxera vineyards, planted somewhere in the XIX century. Typically located on pre-historical sandy-dunes on the cliffs over the Atlantic, the ungrafted vines are deeply rooted in the layer of clay which is normally between a depth of 2 to 4 meters. These vines are trained like ground bushes

Year: It was a hot year with above average values, regarding the maximum and minimum temperatures within the normal range. Regarding precipitation, it had higher values than normal, being classified as the wettest year of the decade. In Colares the precipitation was more intense in the first and fourth quarter of the year. During spring, precipitation values were within normal range. Dry summer with high temperatures, allowing for a slightly earlier harvest and with very interesting phenolic maturation.

Winemaking: Hand-picked grapes in late October, undergoes natural fermentation and stays 2 more weeks in

Vintage: 2010 - **Appellation:** DOC Colares - **Varieties:** Ramisco - **Alcohol:** 12% - **Total Acidity:** 4,69 g/l - **pH:** 3,80
Residual sugars: <0,6g/l

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“cuvaison”. It sleeps for 6 years in old wooden (exotic wood Brazilian; ex.: Mahogany) casks of 3.000L and afterwards two more years in 225L old French oak casks. Before its release, spends one year in bottle.

Winemakers comment: 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 and some red fruit. Smooth and velvet on the palate, with mushrooms and iodine taste, soft but firm tannins with a crispy and very elegant acidity, aftertaste of pinions and cedar resin, good concentration.

Consumption: Should be drunk around 17°C. To be opened in 2020, although wine improves in bottle after 15 years.

Andreas Larsson

“Medium deep ruby colour with a mature rim. The nose is complex, evolved and balsamic with dried fruit notes, very floral with a sweet spiciness, cedar and leather notes. (...) A traditional style with class and complexity.” **92/100 pts** (Vintage 2009)

Robert Parker

“Another beautiful Ramisco from this producer, this is elegant, showing admirable mid-palate finesse. Textured with velvet, it is very sensual too. (...) The wine has a very Burgundian feel. It will age well, probably better than anticipated.” **94/100 pts** (Vintage 2009)


WINE ADVOCATE