



CASAL *Sta.* MARIA

THE MOST WESTERN VINEYARDS OF EUROPE

## SAUVIGNON BLANC 2018

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**Vineyard:** Planted in two different terroirs on the slopes of Adraga beach and near to the mountain of Sintra.

**Year:** A year in which precipitation and temperature are within normal limits, except for 3 days in August when there was an extreme temperature, which caused scald in some of our vineyards. 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 and only 3h of skin maceration, the juice undergoes 48h of static decantation. Fermentation occurs naturally in stainless steel tanks with battonage during the first part of the ageing and sur-tees for 3 months.

**Vintage:** 2018 - **Appellation:** Lisbon - **Varieties:** Sauvignon Blanc - **Alcohol:** 13% - **Total Acidity:** 7,7g/l - **pH:** 3,09 - **Residual sugars:** 2,1g/l

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**Winemakers comment:** Young very aromatic and intense with lime, green melon, asparagus and white pepper. Oily texture, refreshing acidity good length green flavour typical from the variety and from our terroir, textured and crispy acidity supporting the wine.

**Consumption:** Should be drunk around 8-10°C. Has a potential of ageing in bottle until 2022.

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