



CASAL *Sta.* MARIA

THE MOST WESTERN VINEYARDS OF EUROPE

Adraga Explorações Vitivinícolas Lda.
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3000 ROSAS

três mil rosas



VINEYARDS: Vineyard plots of Casal Sta. Maria, dedicated exclusively to the production of rosé, since 2017.

YEAR: Compared to the previous two years, 2020 ended up being more within the normal range expected for this region. Regarding precipitation, it reached values in the order of 600mm, with the month of April having the greatest representation. As for the temperature, the monthly average never exceeded 20°C. It should be noted that the month of August was especially noteworthy, due to the intense fog that was noted, with only 3 days of sunshine throughout the month.

VINIFICATION: Manual harvest, in which the bunches are carefully transported to the cold room, avoiding oxidation and colour extraction. In the cellar, selection on the sorting table, slight crushing of the grapes by centrifugal method, followed by cold pressing. The juice decants for about 48 hours in stainless steel vats, after which fermentation begins, half in used and

new French oak barrels of 225L and 500L and the other half in stainless steel vats. Finally, the wine ages in fine lees for about 6 months with bâtonnage.

WINEMAKER COMMENT: Designed to be harmonious and empathetic as much as our terroir's identity, it is a rosé where aesthetics is an absolute criterion. Faint salmon colour with a shiny appearance. Nose with notes of peach and slightly mineral, combined with elegant notes of barrel. On the palate it is fresh, slightly salty, balanced and with sensations of pleasant texture and intensity.

CONSUMPTION: It should be drunk at 8-10°C. It should be open between May 2021 and August 2022.

WINEMAKING: Jorge Rosa Santos and António Figueiredo.

VITICULTURE: José Ribeiro Corrêa.

Vintage: 2020 | **Region:** Lisboa | **Varieties:** Touriga Nacional, Pinot Noir and Syrah | **Alcohol:** 12,5% | **Total Acidity:** 5,65g/l | **pH:** 3,52 | **Residual Sugars:** <0,6g/l

Capacity: 750ml | **Bottles/Box:** 6 | **Boxes/Row:** 7 | **Rows/Pallet:** 12 | **Boxes/Pallet:** 84 | **EAN Bottle:** 5600287408206 | **EAN Box:** 15600287408203

