



CASAL STA. MARIA

THE MOST WESTERN VINEYARDS OF EUROPE



Adraga Explorações Vitivinícolas Lda.

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SAUVIGNON BLANC

VINEYARDS: Grapes picked from the original vineyards planted in 2006 by Baron Bodo von Bruemmer, located in Casal Sta. Maria, near Praia da Adraga and in Galamares, all with distinctive characteristics between them.

YEAR: 2019 was classified as a hot and dry year. The average values of maximum air temperature were almost always above the average, with the month of May being the one that stood out the most. Regarding the levels of precipitation, these were in most months lower than the normal values expected in the region. From a viticultural and oenological point of view, it is considered a year of low production, but of particularly good quality.

VINIFICATION: Harvested by hand, the grapes are carefully selected in the cellar, on the sorting table. After a slight crushing and 3 hours of skin maceration, the grapes were pressed. This was followed by static decantation for 48 hours and subsequent fermentation in stainless steel vats. Still with the

presence of total lees, there are 2 months of bâtonnage. After this period, the wine remains only on fine lees until mid-April. During fermentation, 15% of the batch is transferred to French oak barrels.

WINEMAKER COMMENT: Aromatic and intense with notes of lime, green melon, asparagus, and white pepper, accompanied by slight nuances of barrel, which gives it an extra layer of complexity. On the palate it presents an oily texture and crunchy acidity, with pleasant herbaceous and iodized flavors typical of the grape and terroir.

CONSUMPTION: It should be consumed at 8-10°C. It has a potential for bottle aging until 2024.

WINEMAKING: Jorge Rosa Santos and António Figueiredo.

VITICULTURE: José Ribeiro Corrêa.

Vintage: 2019 **Region:** Lisboa | **Varieties:** Sauvignon Blanc | **Alcohol:** 13% | **Total Acidity:** 6,6g/l | **pH:** 3,32 | **Residual Sugars:** 1,6g/l

Capacity: 750ml | **Bottles/Box:** 6 | **Boxes/Row:** 7 | **Rows/Pallet:** 12 | **Box/Pallet:** 84 | **EAN Bottle:** 5600287104177 | **EAN Box:** 15600287104174

Previous Awards and Ratings:

- 90/100 points - Aníbal Coutinho (2017)

