## Ramisco Grange Reserva

VINEYARDS: Pre-phylloxera vines, planted sometime in the 19th century Typically located on prehistoric sandy dunes on the cliffs over the Atlantic, the non-grafted vines are deeply rooted in the clay layer that is usually between 2 to 4 meters deep. These vines are driven like bushes in the soil.

YEAR: It was a year with below-average annual precipitation, and aboveaverage temperatures, which remained throughout most of the year, being more intense at the end of winter and beginning of spring.

VINIFICATION: The grapes were harvested by hand at the end of October, undergoing a natural fermentation in barrels, remaining for 2 weeks in postfermentation maceration. Aging for 9 years in 225L French oak barrels. Before its release, it remains in the bottle for another 1 year.

WINEMAKER'S COMMENT: Delicate flavors of prolonged aging in French oak barrels, with spicy notes, complex organic matter, lots of cherry red fruit and cedar resin from the forests of Sintra. Salty notes from the Atlantic with a very interesting iodine flavor and some red fruits. Smooth and velvety on the palate with lots of fruit, firm and young tannins, clearly needing many years in the bottle, with a crunchy and very elegant acidity, a lot of breadth and structure.

CONSUMPTION: It should be drunk at around $16-18^{\circ} \mathrm{C}$. To be opened in 2023, although the wine improves in bottle after 15 years.

ENOLOGIA: Jorge Rosa Santos and António Figueiredo.

Vintage: 2011 | Region: Lisboa | Denomination: DOC Clares | Varieties: Ramisco | Alcohol: $12 \%$ | Total Acidity: 5,91g/l| pH: 3,50 | Residual Sugars: <0,6g/l
Capacity: 500ml | Bottles/Box: 1 | Boxes/Row: 45 | Rows/Pallet: 5 | Boxes/Pallet: 225 | EAN Bottle: 5600287215118 | EAN Box: 15600287215115

## Previous Awards and Ratings:

- 95/100 points - Robert Parker (2022)

