



CASAL *Sta.* MARIA

THE MOST WESTERN VINEYARDS OF EUROPE



Adraga Explorações Vitivinícolas Lda.

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GRANDE RESERVA PINOT NOIR

VINEYARDS: Grapes from our original vineyards, planted in 2006 by Mr. Baron Bodo von Bruemmer, located in Casal Sta. Maria.

YEAR: Starting with a relatively hot and dry spring, which allowed for good flowering. Later progressing to a cooler but cleaner summer allowed the ripening period of the grapes to pass without any disease affecting them.

VINIFICATION: The hand-picked grapes went through a rigorous selection process in the vineyard and cellar. After a slight crushing of the grapes, it was followed by a cold maceration in small open containers, known in Portugal as “lagares”, for 5 days. Fermentation took 3 weeks with daily pumping over. After fermentation was over, the “lagares” were closed and kept for 2 weeks. The grapes were gently pressed and the free running wine was separated to produce this wine. It aged for 24 months on selected new and old barrels of French oak. The wine aged in bottle for 6 months before coming to the market. From this crop we produced 440 numbered bottles of 750mL and 80 bottles of 1500mL

WINEMAKER'S COMMENT: Attractive ruby color, with bright reflections and good concentration. The aroma presents vibrant notes of cherry and ripe raspberry with hints of dry spices, earthy and balsamic flavors, with notes of cedar and pine trees. The palate is rich and with several layers of flavors, red fruit like cherries and raspberries in jam a hint of forest at the end a touch of vanilla and cigar box appear to combine all flavors and balance the wine. The acidity lends freshness throughout the tasting and gives it the potential to gain even more complexity and depth in bottle. Finishes with elegance and structure with good, sweet tannins and a very deep long finish.

CONSUMPTION: It should be drunk at around 16-18°C and can benefit from aging in bottle for 10 years.

WINEMAKING: Jorge Rosa Santos and António Figueiredo.

VITICULTURE: José Ribeiro Corrêa.

Vintage: 2021 | **Region:** Lisboa | **Varieties:** Pinot Noir | **Alcohol:** 13,5% | **Total Acidity:** 6,1g/l | **pH:** 3,55 | **Residual Sugars:** <0,6g/l

Capacity: 750ml & 1500mL | **Bottles/Box:** 6 | **Boxes/Row:** 7 | **Rows/Pallet:** 12 | **Boxes/Pallet:** 84 | **EAN Bottle:** 5600287061234 | **EAN Box:** 15600287061231

