

CASAL Sta. MARIA DOC RAMISCO WESTERN VINEYARDS OF EUR PORTUGAL

Adraga Explorações Vitivinícolas Lda.

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olares

Ramisco

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 2014 was a very warm year with a very high precipitation. The cycle of the vineyard was really good but rained a lot during the harvest. The grapes where damaged by the rain but Ramisco because of its characteristics didn't suffer very much but the harvest was made later than normally is.

VINIFICATION: The grapes were harvested by hand at the end of October, undergoing a natural fermentation, staying 2 weeks in post-fermentative maceration. Aging for 6 years in Brazilian mahogany barrels of 3000L, followed by another 2 years in French oak barrels of 225L. Before the wine comes out to the market, it is still another 1 year in the bottle.

WINEMAKER'S COMMENT: Delicate flavours of exotic wood with spicy notes, complex organic matter, mushrooms, and cedar resin from the forests of Sintra. Salty Atlantic notes with an interesting iodine flavour and some red fruits. Smooth and velvety palate, with mushrooms and iodine flavour, soft tannins, but firm with a crisp and very elegant acidity, residual pine nut and cedar resin flavour, good concentration.

CONSUMPTION: It should be drunk around 16-18°C. the wine will improve in the bottle after 15 years.

WINEMAKING: Jorge Rosa Santos and António Figueiredo.

Vintage: 2014 | Region: Lisboa | Denomination: DOC Colares | Varieties: Ramisco | Alcohol: 12% | Total Acidity: 6,1g/l | pH: 3,7 | Residual Sugars: <0,6g/l

Capacity: 500ml | Bottles/Box: 3 | Boxes/Row: 11 | Rows/Pallet: 12 | Boxes/Pallet: 132 | EAN Bottle: 5600287207069 | EAN Box: 15600287207066

Previous Awards and Ratings:

- 94/100 points Robert Parker (2009)
- 90/100 points Aníbal Coutinho (2010)
- "O Melhor de Portugal" 2020 Grandes Escolhas Magazine (2010)

