



PINOT NOIR

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

YEAR: The year 2022 was classified as a very hot year with temperatures above the average. Portugal suffered from severe drought for 9 months. Also, there where episodes of heavy rain than created floods. For the viticulture it was a good year in Colares the vineyard was able to produce and mature very well with high yield and good quality.

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 wine aged for 15 months in new and used French oak barrels of 225L and 500L.

WINEMAKER'S COMMENT: Attractive ruby color, with bright reflections and a shallow center. The aroma presents vibrant notes of cherry and ripe raspberry, which evolve into earthy and balsamic nuances, with notes of mushrooms and pine. The palate is rich and with several layers of flavors, red fruit, pine needles and forest floor. The acidity lends freshness throughout the tasting and gives it the potential to gain even more complexity and depth in bottle.

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: 2022 | Region: Lisboa | Varieties: Pinot Noir | Alcohol: 13,5% | Total Acidity: 6,2g/| | pH: 3,53 | Residual Sugars: <0,6g/|

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

