

## Adraga Explorações Vitivinícolas Lda. Rua Principal 18/20, Casas Novas | 2705-177 Colares, Portugal

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## **RESERVA TINTO**

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

YEAR: During the grapes maturation the weather was dry, favorable conditions for a good flowering, avoiding phytosanitary problems in the grapes. August brought the typical Colares fog and cooler temperatures. This set of climatic factors gave rise to small, very concentrated bunches, resulting in balanced and very aromatic wines.

VINIFICATION: The hand-picked grapes are carefully selected in the vineyard and cellar. After crushing the grapes lightly, there was a cold maceration in open stainless-steel vats for 3 days. Fermentation took about 2 weeks with daily pumping over. Finally, the wine aged for 14 months in new and used French oak barrels.

WINEMARKER'S COMMENT: Clear garnet color. Intense balsamic aroma, with nuances of cedar and cigar box. Plum-like black fruit, accompanied by a slight floral and spicy notes. On the palate, it is enveloping, with ample and soft tannins, spicy and with balsamic notes again marking the profile. The finish is very elegant and persistent.

**CONSUMPTION:** It should be drunk at around 16-18°C and can benefit from aging in the bottle for 6 years.

WINEMAKING: Jorge Rosa Santos and António Figueiredo.

Vintage: 2019 | Region: Lisboa | Varieties: Touriga Nacional, Syrah and Merlot | Alcohol: 12% | Total Acidity: 6,2g/l | pH: 3,73 | Residual Sugars <1,5 g/l

Capacity: 750ml | Bottles/Box: 6 | Boxes/Row: 7 | Rows/Pallet: 12 | Boxes/Pallet: 84 | EAN Bottle: 5600287202170 | EAN Box: 15600287202177

