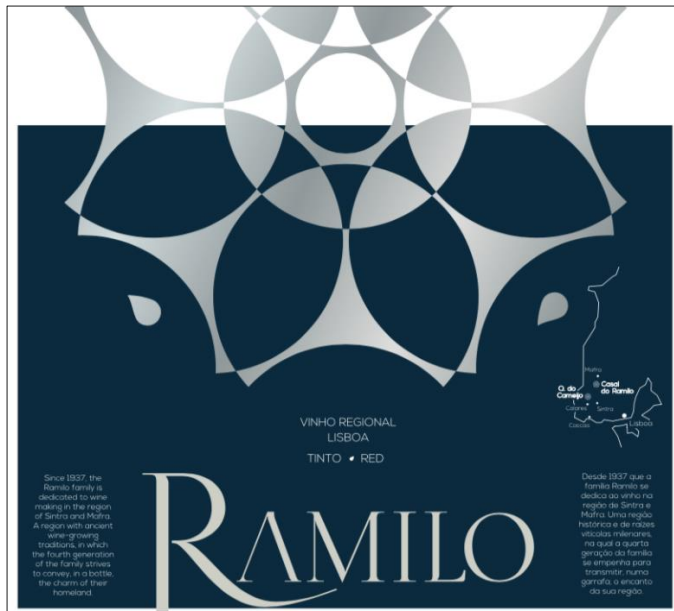


the wine trust

HERITAGE • TRADITION • CRAFT



Casal do Ramilo

Owner: Pedro and Nuno Ramilo

Country: Portugal

Region: CVR Lisboa (between Sintra and Mafra)

Founded: 1937

Annual Production: 8,000 cs

Description: Since 1937, the Ramilo family has been producing wine in one of the most privileged locations in the Lisboa region. This long, thin strip runs along the breezy and maritime Atlantic coast. Ramilo itself is located in the Lizandro River valley, a hilly region with a micro-climate characterized by wet and cool nights, stiff Atlantic breezes and warm, sunny afternoons. This diurnal variation, combined with the rocky soils of the region enables slow, even ripening and balanced grapes.

Wine Notes – 2018 Casal do Ramilo Tinto (Colheita)

Casal do Ramilo's Red is the winery's entry-level offering, made from a blend of estate-grown Touriga Nacional and Aragonez. The grapes were grown in the winery's 50 acres of south-facing, sustainably-farmed vineyards (no chemical applications), hand-picked into small baskets (to prevent damage to the fruit), destemmed and then quickly moved to the nearby winery to maximize freshness. With the large diurnal temperature variations in this hilly, coastal region, the grapes feature high-toned fruit and ample acidity. The Touriga Nacional provides a soft, floral nose while the Castelao and Aragonez impart an unusual elegance. The overall impression is one of balance, freshness and fruit with a lingering, elegant and complex finish.

Technical Specifications

Varietal Composition:	Castelao, Touriga Nacional and Aragonez
Vineyard Region:	CVR Lisboa (Lizandro River valley)
Vine Age / Aspect:	10-15 years
Production Volume:	3,300 cases
Soil Types:	Limestone soils with southern exposure
Wine-Making / Vinification:	Hand-harvested grapes, sustainable agriculture, 100% destemmed Primary fermentation in small stainless steel tanks at consistent temperature using native yeast 6 months aging in American oak and stainless steel, filtered then aged in bottle for 18 months prior to release
Alcohol / Volume:	13.0%
pH:	3.6
Residual Sugar:	0.0 g/L
Acidity:	6.5 g/L