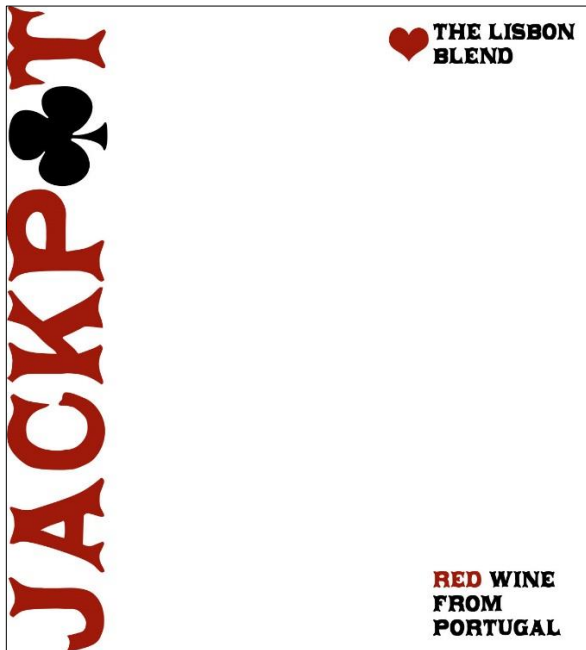


the wine trust

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 (formerly known as Estremadura). 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 ripening and balanced grapes.

Wine Notes – 2019 Jackpot Red Blend

Jackpot is made by Casal do Ramilo in the Lisboa region and honors the Casino of Estoril, one of Europe's oldest casinos (and the inspiration for Ian Fleming's *Casino Royale*). Made from native Lisboan varietals Aragonez and Castelao, the grapes were grown in the winery's 50 acres of south-facing, sustainably-farmed vineyards (no chemical applications), picked into small baskets (to prevent damage to the fruit) and then quickly moved to the nearby winery to maximize freshness. With the large diurnal temperature variations in this hilly, coastal region, the grapes ripen slowly, resulting in an easy-drinking and well-balanced Portuguese blend that is smooth and features bright juicy fruit, dryness on the palate and ample acidity. Made to be drinkable upon release, this a fun-loving, attractively-priced wine offering a tremendous QPR.

Technical Specifications

Varietal Composition:	50% Aragones, 50% Castelao
Vineyard Region:	CVR Lisboa (Lizandro River valley)
Vine Age / Aspect:	10 years old on average, south exposure
Production Volume:	900 cases
Soil Types:	Limestone soils
Wine-Making / Vinification:	Hand-harvested, sustainably-farmed, destemmed grapes, picked into small baskets to prevent damage Primary fermentation using native yeasts in small stainless steel tanks at consistent temperature 6 months aging in stainless steel, 3 months bottle aging, 70ppm SO2 at bottling
Alcohol / Volume:	13.5%
Residual Sugar:	5.0 g/L
Total Acidity:	6.0