



PRODUCER PROFILE

Estate owned by: Gestvinus
Winemaker: João Portugal Ramos
Estate founded: 1724
Winery production: 12,500 Bottles
Region: VR Alentejo
Country: Portugal

J Portugal Ramos Quinta da Viçosa 2012

WINE DESCRIPTION

Quinta da Viçosa is one of João Portugal Ramos' biggest vineyards, with a total of 100 acres located near Estremoz. In this vineyard different grape varieties have been planted every year, with the winery choosing to plant one Portuguese variety and one foreign variety to produce this wine, which is always new and appealing to the consumer. In this wine, the vintner has chosen to blend the international Syrah with the indigenous Trincadeira. Part of the harvest is foot trodden in marble troughs, known as lagares, and the remainder is fermented in temperature-controlled stainless steel tanks. The wine is then aged for 12 months in new French and oak half barrels.

TASTING NOTES

Intense garnet in color, the nose shows aromas of ripe red fruits nicely complemented by notes of vanilla and spice from the extensive wood contact. A beautifully complex wine with velvety smooth tannins, the finish is long and persistent. This wine will age for many years, but is ready to drink now.

FOOD PAIRING

Delightful when paired with roast lamb or duck as well as aged cheeses.

VINEYARD & PRODUCTION INFO

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| Vineyard name: | The Quinta da Viçosa vineyard |
| Vineyard size: | 100 |
| Soil composition: | Schist and limestone clay |
| Training method: | Guyot and Royat cordon |
| Elevation: | 990-1320 feet |
| Vines/acre: | 1,200-1,600 |
| Yield/acre: | 2.4-2.8 tons |
| Exposure: | Southeastern/Northwestern |
| Year vineyard planted: | 1998-2003 |
| Harvest time: | September |
| First vintage of this wine: | 2001 |
| Bottles produced of this wine: | 12,500 |

WINEMAKING & AGING

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|-----------------------------------|-------------------------------|
| Varietal composition: | 50% Syrah and 50% Trincadeira |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 10 days |
| Fermentation temperature: | 77 °F |
| Maceration technique: | Delestage (rack and return) |
| Length of maceration: | 15 days |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barrels |
| Size of aging container: | 250 L |
| Age of aging container: | New |
| Type of oak: | French oak |
| Length of aging before bottling: | 12 months |