

JOÃO PORTUGAL RAMOS WINES



PRODUCER PROFILE

Estate owned by: Gestvinus
Winemaker: João Portugal Ramos
Estate founded: 1724
Winery production: 500,000 Bottles
Region: VR Alentejo
Country: Portugal

Ramos Reserva 2017

WINE DESCRIPTION

This hand-crafted wine is a blend of native Alentejo grapes Trincadeira and Aragonez plus a touch of Syrah for added body. The fruit is sourced from 1,000 ft high schist and limestone vineyards surrounding the J Portugal Ramos Vila Santa winery. Unoaked, it is fresh and fruity while maintaining a plush mouthfeel.

TASTING NOTES

Ruby red in color. This wine displays aromas of ripe red fruit and dried herbs. It is soft and robust with complex tannins. On the palate, the wine is spicy with a long finish.

FOOD PAIRING

Pair with sausage and peppers, herb-roasted lamb, or beef stew.

VINEYARD & PRODUCTION INFO

Vineyard size:	1,250
Soil composition:	Schist Calcareous Clay-Loam
Training method:	Guyot unilateral, bilateral and unilateral Royat cord
Elevation:	1,000 feet
Vines/acre:	1,200-1,600
Yield/acre:	2.4-2.8 tons
Exposure:	Northern / Southern / Southwestern / Northwestern
Year vineyard planted:	1989-2003
Harvest time:	September
First vintage of this wine:	2009
Bottles produced of this wine:	500,000

WINEMAKING & AGING

Varietal composition:	Trincadeira, Aragónez, Syrah
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8 days
Fermentation temperature:	75-79 °F
Maceration technique:	Racking
Malolactic fermentation:	Yes

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	4 g/L
Acidity:	5 g/L