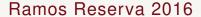




PRODUCER PROFILE

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



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

