

JOÃO PORTUGAL RAMOS WINES



PRODUCER PROFILE

Estate owned by: Gestvinus
Winemaker: João Portugal Ramos
Estate founded: 1724
Winery production: 240,000 Bottles
Region: VR Alentejo
Country: Portugal

J Portugal Ramos Vila Santa Reserva 2010

WINE DESCRIPTION

Vila Santa was João Portugal Ramos's first wine. The name means "Holy Village," referring to the nearby ancient city of Estremoz where the famed Miracle of the Roses occurred. In the 13th century, Estremoz was ruled by King Diniz and his wife, Queen Isabel. Isabel was dedicated to helping the poor, but had to hide her generosity from her husband. One day, as Isabel was leaving the castle with an apron full of bread, Diniz appeared and asked to see what she was carrying. Isabel opened her apron, where the bread had miraculously been transformed into roses. Isabel continued her work free from suspicion and was canonized in 1625.

The Vila Santa red blend marries Aragonês, Trincadeira, Alicante Bouschet and Cabernet Sauvignon grapes. After harvest, part of the yield is foot trodden in marble troughs, known as lagares, and the remainder is fermented in stainless steel tanks following a long post-fermentation maceration. The blend is aged for nine months in French oak barrels.

TASTING NOTES

Intense garnet color. Aromas of ripe black fruits blend beautifully with the spiciness imparted by the barrels. Elegant and full bodied with soft tannins. A big, powerful, and full wine.

FOOD PAIRING

Pairs well with hunting birds (pheasant, quail, partridge), roasted or grilled meat, cheese, and delicatessen (foie gras, pâté, prosciutto).

VINEYARD & PRODUCTION INFO

Vineyard name:	The Monte de Caldiera, Sao Lazaro, Serrado Pinheiro and Herdade das Romieras vineyards
Vineyard size:	1,250
Soil composition:	Schist and limestone clay
Training method:	Guyot Double-Guyot
Elevation:	990-1320 feet
Vines/acre:	1,200-1,600
Yield/acre:	2.4-2.8 tons
Exposure:	Northern / Southern / Southwestern / Northwestern
Year vineyard planted:	1989; 1998-2003
Harvest time:	September-October
First vintage of this wine:	1992
Bottles produced of this wine:	240,000

WINEMAKING & AGING

Varietal composition:	25% Aragonês, 25% Alicante Bouschet, 20% Touriga Nacional, 20% Syrah, 10% Cabernet Sauvignon
Fermentation container:	Oak barrels and Stainless steel tanks
Length of alcoholic fermentation:	8 days
Fermentation temperature:	77 °F
Maceration technique:	Racking
Length of maceration:	15 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	250 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	9 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	<4 g/L
Acidity:	5.2 g/L