

JOÃO PORTUGAL RAMOS WINES



PRODUCER PROFILE

Estate owned by: Gestvinus
Winemaker: João Portugal Ramos
Estate founded: 1724
Winery production: 26,400 Bottles
Region: DOC Vinho Verde
Country: Portugal

J Portugal Ramos Vinho Verde Rose 2017

WINE DESCRIPTION

This Vinho Verde rose is a blend of Portugal's most noble grape Touriga Nacional, and two grapes native to the region – Padeiro and Espareido. The sourcing of the grapes comes from the sub-regions of Lima and Cavado in the Vinho Verde region. The grapes are macerated for a short time for greater texture and then fermented cool in stainless steel tanks to preserve the refreshing acidity and youthful fruitiness. The wine is lightly fined for a brilliant clarity and then bottled for immediate enjoyment.

TASTING NOTES

This elegant rose is a pale pink color bursting with aromas of ripe strawberry and watermelon along with more subtle notes of orange peel, pink grapefruit and quince. On the palate, the wine is youthful and vibrant with bright acidity and lingering finish.

FOOD PAIRING

The Joao Portugal Ramos Vinho Verde rose is perfectly delicious on its own as an aperitif. It's also a versatile food wine that pairs well with a variety of dishes like garlic shrimp, chicken piccata, olive tapenade crostini, oysters on the half shell and grilled octopus.

VINEYARD & PRODUCTION INFO

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| Vineyard size: | 16 |
| Soil composition: | granite |
| Training method: | Cordon |
| Elevation: | 5 feet |
| Vines/acre: | 800 |
| Exposure: | Southern |
| Harvest time: | end of September |
| First vintage of this wine: | 2015 |
| Bottles produced of this wine: | 26,400 |

WINEMAKING & AGING

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|-----------------------------------|--|
| Varietal composition: | 50% Touriga Nacional, 20% Espadeiro, 30% Padeiro |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 15 days |
| Fermentation temperature: | 59 °F |
| Length of aging before bottling: | 4 months |