



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 2017

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

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

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

ANALYTICAL DATA

Alcohol:	14.5%
Residual sugar:	4 g/L
Acidity:	6 g/L