

JOÃO PORTUGAL RAMOS WINES



PRODUCER PROFILE

Estate owned by: Gestvinus
Winemaker: João Portugal Ramos
Estate founded: 1724
Winery production: 150,000 Bottles
Region: DOC Vinho Verde
Country: Portugal

J Portugal Ramos Vinho Verde Loureiro 2019

WINE DESCRIPTION

This wine represents the dream of João Portugal Ramos to increase his portfolio and also be present in Vinho Verde region. Thus this Loureiro wine was born.

After pre-fermentation maceration at low temperature, the grapes are pressed and the juice is clarified. Fermentation takes place at controlled temperature of 16° C, for 2-3 weeks.

TASTING NOTES

Fresh and elegant aroma, with citrus and floral notes combined with a pronounced minerality and long intense finish.

FOOD PAIRING

It can be served as an aperitif or with light meals like fish, turkey, chicken, egg dishes and salads.

VINEYARD & PRODUCTION INFO

| | |
|--------------------------------|--|
| Vineyard name: | Paço do Cardido, Quinta da Calça, Casa de Vila Boa |
| Vineyard size: | 35 |
| Soil composition: | Granite |
| Training method: | trellised |
| Vines/acre: | 440 |
| Yield/acre: | 2.8 tons |
| Exposure: | Southern |
| Harvest time: | mid-September |
| First vintage of this wine: | 2015 |
| Bottles produced of this wine: | 150,000 |
| Average Wine Age: | 25 years old |

WINEMAKING & AGING

| | |
|--------------------------|-----------------------|
| Varietal composition: | 100% Loureiro |
| Maceration technique: | Cold Soak Maceration |
| Fining agent: | Animal based |
| Type of aging container: | Stainless steel tanks |
| Time on its skins: | 4 to 6 hours |

ANALYTICAL DATA

| | |
|-----------------|---------|
| Alcohol: | 12% |
| Residual sugar: | 3 g/L |
| Acidity: | 6.9 g/L |