

JOÃO PORTUGAL RAMOS WINES

ESTREMUS 2019

Estremus arises from the desire to associate the wine to its vineyard of origin, in the shadow of the Estremoz castle, offering an extremely high quality and elegance, in an endless quest to create a unique and distinct wine with numbered bottles, for those who seek rarity. Limited edition with 3863 bottles.

Denomination

DOC Alentejo

Viticultural Year

Despite the extremely hot days during summer, Estremoz also benefited from cold nights, a thermal amplitude that contributed to the synthesis of the polyphenols. The spring of 2018 and winter of 2019 were also dry seasons, causing a decline in the fertility of the vineyards. This lower production resulted in grapes of excellent quality and concentration. The dry spring and summer of 2019 also contributed to perfect maturation and excellent grapes.

Grape Varieties

Field blend of Trincadeira and Alicante Bouschet

Harvest

The grapes are handpicked to small cases in order to preserve the fruit's quality.

Vinification

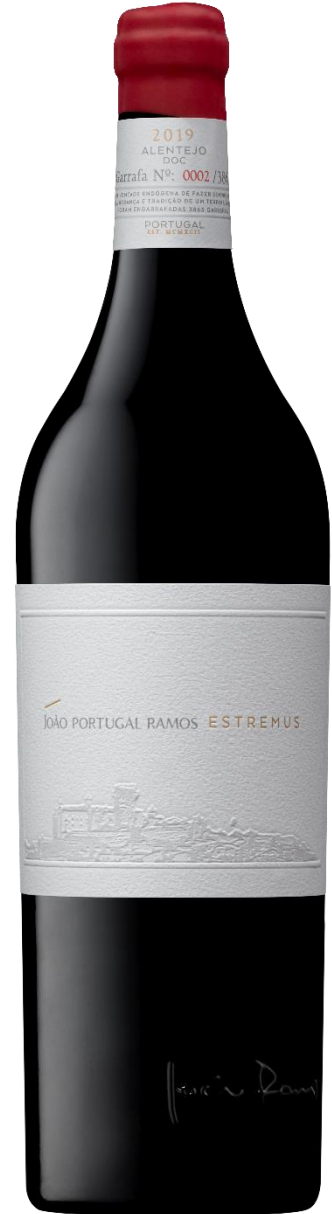
Fermentation of the two grape varieties takes place in traditional shallow, open marble troughs known as lagares for four days, where the grapes are foot trodden. Fermentation is finished in stainless steel tanks, followed by 12 days post-fermentation maceration.

Ageing

In small French oak barrels for a period of 18 months.

Tasting notes

Deep and intense aroma, dominated by ripe black fruits like cassis and blackberries, notes of tertiary aromas resulting from ageing in the barrels contribute for its complexity. Soft in the mouth, showing well integrated acidity, volume and structure. Long and persistent finish of great elegance.



Vines Age

2001

Altitude

375 meters

Solar Exposure

All solar exposures

Soil

Limestone with
marble on the surface

Vineyard Trellis System

Bilateral cord

Bottling

November 2021

Alcohol

14%

Analytical Data

Total Acidity: 5,8 gr/L
pH: 3,44
Residual Sugar: < 4 gr/L

Best Served

15-18° C



BE RESPONSIBLE. DRINK IN MODERATION.