

# JOÃO PORTUGAL RAMOS WINES

## VINHA DO JEREMIAS – SINGLE VINEYARD 2021

Vinha do Jeremias has 4ha of Syrah and is planted in Mediterranean brown schist soil, in an advanced state of metamorphization. It was named in honor of Jeremias, a great connoisseur of the Alentejo vineyard and soil, who has worked at the João Portugal Ramos Group for over 20 years.

### Denomination

DOC Alentejo

### Viticultural Year

2021 was a very favorable year for vegetative development. High rainfall during the vegetative rest allowed the soil's water reserves to be completely reestablished, which benefited the budding and initial development of the plants. The mild temperatures during this period also contributed to the beginning of a balanced cycle. In spring, higher temperatures led to earlier flowering. The summer, with mild temperatures and without heat spells, allowed the grapes to complete their maturation. The 2021 wines are complete wines both in terms of concentration as well as in terms of balance and freshness.

### Grape Varieties

Syrah

### Harvest

By hand to small cases of 15 kg

### Vinification

The bunches are de-stemmed and pass by a sorting table for an optimum selection of the berries. The grapes are then crushed before going to traditional shallow open marble troughs known as lagares, where they are foot trodden. Alcoholic fermentation is finished in stainless steel tanks, followed by 12 days post-fermentative maceration.

### Ageing

In new American and French oak half barrels for a period of 12 months.

### Tasting notes

Enormous aromatic concentration with mineral highlights, spices and some notes of bitter chocolate and ripe fruits. A potent, elegant and smooth wine, with firm tannins and a great persistent finish.



### Vines Age

21 years

### Altitude

300 meters

### Solar Exposure

northeast-southwest

### Soil

Schist in advanced metamorphosis

### Vineyard Trellis System

Bilateral cord

### Bottling

March 2023

### Alcohol

14%

### Analytical Data

Total Acidity: 5,6 gr/L

pH: 3,36

Residual Sugar: < 4 gr/L

### Best Served

16-18° C



BE RESPONSIBLE. DRINK IN MODERATION.