

ARENÆ

HARVEST	2008	RAMISCO 2008
PRODUCTION	190 Magnum	DO COLARES
A.O.C.	D.O.C. Colares	RED
REGION	COLARES – Sintra - Portugal <i>Located between Sintra Mountain and the Atlantic Ocean, 25 km from Lisbon. Westernmost wine demarcated region of continental Europe and the smallest still wine producing region in Portugal.</i>	
VARIETIES AND SOILS	Ramisco <i>Ancient and rare grape sort, only grown in this area. Cultivated in the traditional phylloxera-free sandy soils without root stock grafting, located at less than 1 km (0,62 miles) from the Atlantic Coast at an average altitude of 110 m (360 feet).</i>	
CLIMATE	<i>Due to the closeness of the sea, the climate is very specific, with a muscular Atlantic influence, i.e. moderate temperatures, strong and salty winds and a high percentage of air moisture. Mists are common till mid-morning due to the presence of the Sintra Mountain, to the South..</i>	
VINEYARD MANAGEMENT	<i>No trellis system. The vines are free, crawling on the sand, with the cordons stretching horizontally. By August, the clusters are propped up with the use of small cane sticks -pontões-. Plants must be shielded from sea wind, which is accomplished through hand-made palisades of dried canes sewn with wicker. Properties are generally small and bound by loose stone walls.</i>	
HARVEST AND WINEMAKING	<i>The grapes were harvested in the last week of September. Immediate destemming (70%) and crushing. Fermentation in closed stainless steel tanks with temperature control (26-28°C) and careful pumping over. Aged for five years in exotic wood vats, followed by one more year in small oak barrels (5 year old). Bottled in October 2016.</i>	
TASTING NOTES	<i>Light-ruby colour with medium intensity. The unique bouquet shows character of wild cherry in a balsamic cedar-resin backdrop. Clean fruit with an Atlantic character in the palate, reminding pine seed. Earthy dry texture with a mineral acidity. With ageing, the colour changes to an “onion-peel” tawny and the wine shows its full aromatic complexity.</i>	
AGEING POTENTIAL	+ 20 years. .	
FOOD PAIRING	<i>Suits well roasted meats (lamb), game, mushrooms and chesses. The bottles should be handled carefully and opened some time before tasting. It is best appreciated at 18°C.</i>	
WINEMAKER	Francisco Figueiredo (enologia@arcolares.com)	
TECHNICAL NOTES	Alcohol: 12,4 % alc/Vol // Total acidity: 5,6 g/L // Volatile acidity 0,88 g/L pH: 3,6 // SO ₂ free/total: 20/46 mg/L // Residual sugar: --- g/L	