

JOÃO PORTUGAL RAMOS

2019 Estremus

Alcohol label %: 14.0 | pH: 3.44 | Acidity (TA): 5.8



Growing Conditions

Limestone with marble stone on the surface.

Harvest

The grapes are harvested manually into small boxes in order to preserve the quality of the fruit.

Winemaking

Field Blend

The two varieties ferment together for four days in marble vats with foot treading. The wine is then transferred to stainless steel vats where alcoholic fermentation completes. This is followed by 12 days of post-fermentation maceration.

Aging

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

Nose

Intense and deep aroma, dominated by ripe black fruits such as cassis and blackberries, complexed by tertiary aromas from its barrel aging.

Palate

The attack is smooth, followed by an evolution characterized by harmonious acidity, volume, and structure, giving it a long, persistent, and highly elegant finish.