



CASAL *Sta.* MARIA

THE MOST WESTERN VINEYARDS OF EUROPE

## BRUMA RED 2016

**Vineyards:** Grapes picked from the original vineyard planted in 2006 by Baron Bodo von Bruemmer.

**Year:** The winter was hot and rainy, resulting in a very early sacking. The vegetative cycle to the close of the bunch was long and quite troubled due to a cold and extremely rainy spring, where powdery mildew was a constant threat. The summer was only felt at the end of August, and the harvest was late.

**Winemaking:** The hand-picked grapes went through a tight selection process in the vineyard and winery. After gently crushing the grapes the juice stayed for 3 days in cold maceration in open stainless steel vats. The fermentation took 2 weeks with a daily press of the skins. The wine aged for 14 months in 225L French oak barrels.

**Winemaker Comment:** Good aromatic intensity with great complexity, with hints of spices, balsamic, resin and cedar.

**Vintage:** 2016 - **Appellation:** Lisboa - **Varieties:** Touriga Nacional, Merlot - **Alcohol:** 13% - **Total Acidity:** 5,21g/l - **pH:** 3,42 - **Residual Sugars:** 1,1g/L

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Soft tannins and fresh acidity, creating on the palate the sensation of round structure and elegant finish.

**Consumption:** Should be drunk at a temperature of 18-20°C.



**Andreas Larsson**

*"Medium deep ruby colour. Pure nose with some evolution, moderate ripeness and red fruit aromas with some dried herbs and tea leaf notes. The palate is fresh, rounded with medium body, soft tannin, attractive red fruit and a rather long finish. A restrained and elegant style."* **89/100 pts**  
(Vintage 2015)