



CASAL *Sta.* MARIA

THE MOST WESTERN VINEYARDS OF EUROPE

## PINOT NOIR 2018

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**Vineyard:** Grapes picked from the original vineyard planted by Baron Bodo von Bruemmer on the top of Casal Sta Maria.

**Year:** A year in which precipitation and temperature were within the normal range, with the exception of 3 days in August when a temperature peak occurred, which caused scalding in some of our vineyards. During the ripening of the grapes the weather was hot and dry, favourable conditions for good flowering avoiding phytosanitary problems in the grapes. August brought the typical Colares fog and cooler temperatures. This set of climatic factors gave rise to small, very concentrated bunches, resulting in balanced and very aromatic wines.

**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 5 days in cold maceration in small open vats (lagares). The fermentation took 3 weeks with a daily press of the skins. After the fermentation started, the vats were closed and stayed like this for 2 weeks.

**Vintage:** 2018 - **Appellation:** Lisbon - **Varieties:** Pinot Noir - **Alcohol:** 13% - **Total Acidity:** 5.64g/l - **pH:** 3,62 – **Residual sugars:** 0,8g/l

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The wine aged for 16 months in used and new French oak barrels of 225L and 500L.

**Winemakers comment:** Rich nose, with notes of blackberries, pine trees and mint, complex and rich like a forest in springtime. Fresh entrance with red fruit, several layers of flavour with a very crispy acidity and vanilla from the oak. Good structure and a long finish.

**Consumption:** Should be drunk around 8-10°C. Has a potential of ageing in bottle until 2036.

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