



ARENÆ

RAMISCO 2008
D.O.C. COLARES
RED



HARVEST	2008
PRODUCTION	3.700 Bottles (500 ml)
A.O.C.	D.O.C. Colares
REGION	COLARES - Sintra - Portugal
	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.
VARIETIES AND SOILS	Ramisco
	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).
CLIMATE	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.
VINEYARD MANAGEMENT	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.
HARVEST AND WINEMAKING	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 February 2016.
TASTING NOTES	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.
AGEING POTENTIAL	+ 20 years.
FOOD PAIRING	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.
WINEMAKER	Francisco Figueiredo (enologia@arcolares.com)
TECHNICAL NOTES	Alcohol: 13,3 % alc/Vol Total acidity: 6,0 g/L Volatile acidity 0,97 g/L pH: 3,65 SO2 free/total: 20/65 mg/L Residual sugar: ---- g/L



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ADEGA REGIONAL DE COLARES, C.R.L.

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