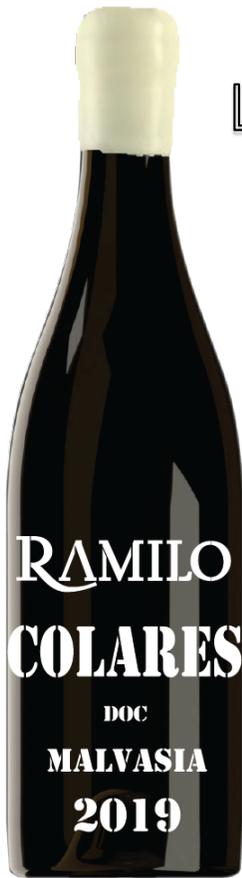


CASAL DO RAMILO LISBON MALVASIA DE COLARES



100% Malvasia de Colares. Orange amber color. Distinctive aromas of orange blossom, sea spray, honeycomb and marine notes, a result of skin contact fermentation. Dry, oxidized, with a textured and savory palate with vibrant acidity, minerality and pronounced salinity, balanced by a hint of structure and tart citrus. Pair with intense cheeses, white meats and oriental dishes. Organic.

Meticulous manual harvest, skin contact fermentation, and 18 months aging in French oak barrels. made by macerating 50% of the grapes on their skins in new barrique while the other half was fermented in granite lagares. The winemaker for Casal do Ramilo replanted vines at his family's property in Colares and now owns the largest single plot in the area.

In 1937, Manuel Francisco Ramilo devoted much of its land area to wine production. Due to the difficulty of working the vineyards in the region, the following generations focused the family business on distribution and marketing of wines from other regions, following the trend of agricultural abandonment that occurred in the region in the late twentieth century. Four generations later, unwilling to accept the abandonment of local traditions, brothers Pedro and Nuno Ramilo left their comfortable lives to embrace a family business of four generations. The task was huge, but they had no doubts on the way to go. They strongly believed their future laid in their ancestors' roots, hidden in the Lizandro River slopes and in the sandy properties of Colares, among the terraces and ancient stone walls of the old family vineyards. They rebuilt the family estates, saved old vines and planted new ones. The brothers are now on the verge of becoming the largest private producer of the world famous Ramisco from Colares.

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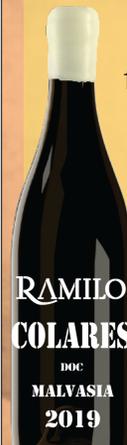
Tasting Note:

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Shelf Talker:

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