



RAMILO
F A M I L Y



RAMILO TINTO | RED. 2020

VINHO REGIONAL LISBOA IGP

Castas

Castelão, Aragonez e Touriga Nacional;

Enologia

Vindima manual, Castelão e Aragonez com fermentação em Lagar e Touriga Nacional de maceração carbónica, ambas ocorreram sem adição de leveduras.

Parametros Analíticos

Teor Alcoólico (%): 12,7
Açúcar residual (g/L): 0,0
Acidez Total (g/l): 6,13
PH: 3,50
Sulf. Total (mg/L): <20
Sulf. Livre (mg/L): <20

Notas de Prova

Cor rubi violácea. Os aromas florais e balsâmicos da Touriga Nacional e Castelão combinam com a elegância do Aragonez. Boa acidez com final longo e complexo.

Sugestões de Consumo

Acompanhe-o com carnes vermelhas, assados e todo o tipo de queijos de sabor intenso.

Embalagem

Cap. Garrafa: 0,75L
Código de barras: 5 600229730310
Caixa: 6 garrafas por caixa

Grape Varieties

Castelão, Aragonez and Touriga Nacional

Winemaking

On the arrival at the winery the hand picked grapes followed different paths. Castelão and Aragonez were fermented in a stone "Lagar" and the Touriga Nacional was fermented the carbonic maceration method. Both occurred without added yeasts.

Analytical Parameters

Alcohol Content (%): 12.7
Residual Sugar (g/L): 0.0
Total Acidity (g/l): 6.13
PH: 3.50
Total Sulfites (mg/L): <20
Free Sulfites (mg/L): <20

Tasting Notes

Deep violaceous colour. The floral and balsamic aromas of the Touriga Nacional and Castelão combine with the elegance of the Aragonez. Perfectly balanced with long and complex finish.

Food Pairing

This wine is a perfect match for grilled steak, rich flavoured cheeses, or intense flavoured oriental dishes.

Packaging

Bottle Cap.: 0,75L
Bottle barcode: 5 600229730310
4,5L cases

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