

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Appellation** Colares

**Climate** Atlantic

**Varieties** Ramisco

**Soil** Sand, Clay

**Elevation** 100 meters

**Vine Age** 60 years average

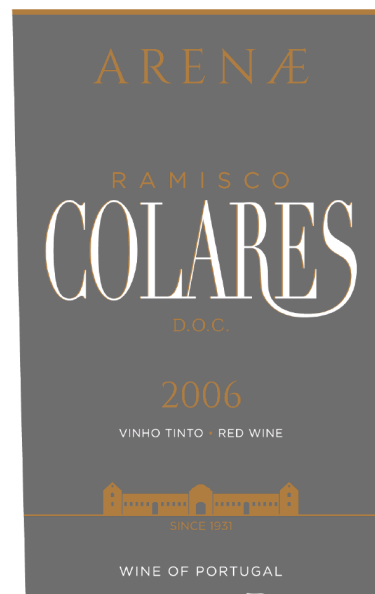
**Pruning** Untrained vines

**Farming** Lutte Raisonnée

**Production** 1166 cases (6x500ml)

**Adega Regional de Colares**

*Arenæ Ramisco 2009*



Led by viticulturist/enologist Francisco Figueiredo, the **Adega Regional de Colares** is one of the most conscientious and quality-driven cooperatives in the world of wine. All farming is carried out by hand; organic viticulture is encouraged amongst its partners, and the winemaking is a mixture of tradition and innovation – indigenous yeasts for fermentation in vats and a long elevage in century-old Brazilian foudres and old barrels. The Adega Regional has worked tirelessly to preserve the rich history of Colares winegrowing and the singularity of the region's native grapes and profound terroir.

Located some 30 miles west of Lisbon, **Colares D.O.C.** produces some of Portugal's longest lived wines from indigenous grapes - Ramisco for reds, and Malvasia de Colares for whites. These vines are planted untrained in sand dunes (dry sand palisades) 100 meters above the Atlantic Ocean overlooking the coast. Thanks to the sandy soils phylloxera cannot live here, allowing the vines to be planted on their own roots, or *piè franco*. Unfortunately, due to the demand for vacation homes in the area, what was once one of the largest regions of ungrafted vines in the world has gradually been grubbed up to make room for new construction. Colares is now Portugal's smallest D.O.C., at just 12 hectares in total.

The native **Ramisco** grape produces red wines that are high in acid and tannin and low in alcohol (11-12.5% abv) with flavors of cherry, leather, dust, and mineral - think of a cross between Red Burgundy and Piedmontese Nebbiolo. Grapes are hand-harvested the first week of October, fermented 30% whole cluster with indigenous yeasts in vat, raised for 3 years in large, 100yr old Brazilian foudres, and an additional 1 year in used barriques before bottling. A truly distinctive wine that pairs well with savory dishes, and that will improve for several years in bottle.