



Wijnfiche

## **Ramon Do Casar – Nobre | Ribeiro DO (Galicië) Spain (GALICIA) – 2020**

### **Domain**

#### **Ramon Do Casar**

Ramon González Figueiredo is born in Ourense, Galicia, in the late 1920s. Ramon lived with his family in a farm in the land of the Marquis, then called casar. Hence the current name.

### **Vinification**

The fermentation takes place partly in stainless steel tanks with natural yeasts under controlled temperature and partly in French oak barrels. The wine rests on its lees for three months to achieve greater aromatic complexity, along with maturing in French oak barrels for 2 to 3 months. The production is limited to 2900 bottles.

### **Year specific information**

Both the wine and the winemaker have recently won awards! This Nobre was crowned best white wine in Spain and Ramon do Casar's oenologist won the title of "best oenologist white wine in Spain".

### **Taste**

This wine has a lemon yellow color with green hues. Very intense nose with aromas of nuts, cloves, butter, with subtle hints of ripe fruit. In the mouth a good structure with a creamy feel and a perfect balance between softness and freshness.

### **Food pairing**

Fish - Monkfish with leek, Poultry - braded fiddle, Eel - smoked

## General information

Type: White wine

Grape varieties: Treixadura (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

