Wijnfiche

Ramon Do Casar - Nobre | Ribeiro DO (Galicië) Spain (GALICIA) — 2024

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

Treixadura grapes selected by hand in mid September. Must extracted by gentle pressing and a light maceration. After two days of static clarification by cold settling, fermentation begins in stainless steel vats at controlled temperatures. Then certain vats are selected to complete fermentation for 10-12 days in medium-toasted 500-litre French oak barrels, combining new wood and wood from its first and second year. After this it is aged for 5-6 months, for 3 months of which it is stirred twice a week. In March it is drawn off into stainless steel vats for clarification and filtering. Two months later it is bottled, to then age in the bottle, in accordance with the winemaker's instructions.

Year specific information

In 2015 werd het wijnhuis verkozen tot 'best white wine cellar' tijdens de Gala Awards van de DO Ribeiro. Gold ACIO Wines with wood Category 2018, OFFICIAL TASTING GOVERNMENT OF GALICIA. Zilveren medaille bij DECANTER WORLD AWARDS 2018

Taste

Clean and bright, lemon yellow in colour with olive green glints. A highly intense aroma in which aromas of light ageing (nutmeg, clove, butter) mix with subtle reminders of ripe fruit. Persistent in the mouth, with good structure and a perfect balance between unctuous and crisp.

Food pairing

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

General information

Type: White wine
Grape varieties: Treixadura
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 10-12 °C
Taste profile: Complex with oak

