Wijnfiche

Ramon Do Casar - Treixadura | Ribeiro DO (Galicië) Spain — 2025

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 in stainless steel tanks with natural yeasts under controlled temperature. The wine rests on its lees for three months to achieve greater aromatic complexity. After that he ripens for another five months in stainless steel.

Year specific information

Premos de Ribeiro: Best White Wine from Ribeiro 2014/15/16

Taste

Clear straw yellow wine with green sparkles. It is an elegant wine with a very intense aroma. A blend of citrus fruit and spicy aromas with some floral notes, including grapefruit, fennel, grass, white roses and rosemary. On the palate, this wine is harmonious, well-structured, and shows the freshness of the fruit, with a long, aromatic finish.

Food pairing

Oysters - scalloped | Shellfish | Fish - eel in green | Crustacea | Cheese fondue | Salmon - smoked

General information

Type: White wine
Grape varieties: Treixadura
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 8-10 °C
Taste profile: Aromatic fresh

