

SOH

Tinto Vinha de Ramada

2022

This is a joint project between producer Quinta de Santiago and winemaker and producer Nuno Mira do Ó. Born from sincere friendship and inspired by "Rock", a common passion beyond vineyards and wines!

With a minimalist intervention, this irreverent red wine, filled with freshness and elegance, seeks to recover forgotten grape varieties in a region that was once dominated by red vineyards.

The 2022 vintage

The climatic year is characterized by high temperatures in both winter and spring. Rainfall below average. Summer in general hot and dry. The high temperature ranges of the region allowed a slow ripening that preserved a lot of freshness and acidity in these grapes from the classic vines on the "Ramada" trellis system. Harvest 22.09.22

Food pairing

It is a highly gastronomic wine that, due to its freshness and texture, is able to accompany a wide variety of dishes from fatty fish to the famous Minho lamprey, through poultry, spicy curry dishes, pasta and even grilled red meats.

"terroir"

Soils: Clay in alluvial terraces.

Bedrock: Granite.

Climate: Mediterranean with a slight Atlantic and continental influence. Great influence of the Minho River valley



Winemaking

Hand harvested in mid-September. Fermentation with 40% of whole bunches and stalks, in vats and mills. Aging for 11 months in used French oak barrels and aging in bottle since August 2023.

Producer

Quinta de Santiago & Mira do Ó

Varieties

70% alvarelhão, pedral, borraçal, cainho, alvarinho, vinhão.

Production

2500 grs 0,75 l

Analysis

Alcohol: 11,8 %

Total acidity: 6,4 g/l

Volatile acidity: 0,57 g/l

Residual sugars: <1,5 g/l

pH: 3,53

Tasting notes

Medium open color. Fresh and elegant nose with notes of wild berries, spices and herbs. Very fresh in the mouth with good structure of very soft tannins, vibrant acidity and a long finish with fruit and spicy notes.

