



Wijnfiche

Ramon Do Casar - Varietal - Blanco | Ribeiro DO (Galicië) Spain (GALICIA) – 2023

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

Grapes selected by hand in early 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, for 12-14 days. Once this is complete, the wines are drawn off into new stainless steel vats, where they remain for 2-3 months on their own lees. The phase of blending the treixadura, albariño and godello grape varieties begins in February. A week later, it is clarified, and towards the end of February the process ends with filtering and bottling of the wine. It is laid down for a month in the winery before, with the winemaker's approval, going onto the market.

Taste

Clean and bright, straw yellow in colour with greenish glints. Intense, complex and highly elegant aroma. Fruity notes of white rose and lime flower. It has a strong "typicity", or varietal character. Very pleasant in the mouth, mellow, well-balanced, long and with the right crispness to leave a long fruity aftertaste.

Food pairing

Fish - fish stew | Tomato - stuffed with grey shrimp | Pasta with venus clams

General information

Type: White wine

Grape varieties: Treixadura, Albariño, Godello

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

pdf.general.flavour-profile: Aromatic fresh

