



RAMÓN DO CASAR
NOBRE
2024

MUNDUS VINI
2026

-
GOLD

CHALLENGE
INTERNATIONAL
DU VIN
2026

-
GOLD

BACCHUS
INTERNATIONAL
COMPETITION
2026

-
GOLD

Brand: Ramón do Casar Nobre.
Limited edition: 12,000 bottles.
Winemaker: Pablo Estévez.

Vintage: 2025.

Designation: Ribeiro.

Grape variety: Treixadura. Aged in French oak barrel (5 months).

Vineyards in an exceptional setting.

ABV: 13%.

Soil: sandy loam.

The winemaking process:

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 in 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.

Tasting notes

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Appearance:

Clean and bright, lemon yellow in colour with olive green glints.

Bouquet:

A highly intense aroma in which aromas of light ageing (nutmeg, clove, butter) mix with subtle reminders of ripe fruit.

Palate:

Persistent in the mouth, with good structure and a perfect balance between unctuous and crisp.

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