



RAMÓN DO CASAR
TREIXADURA
2025

VINESPAÑA
2026

GRAND GOLD

BACCHUS
2026

GRAND GOLD

POPULAR TASTING
63rd RIBEIRO
WINE FAIR
2026

1st PRIZE
WHITE WINE

Brand: Ramón do Casar Treixadura.
Edition: 85,000 bottles.
Winemaker: Pablo Estévez.

Vintage: 2025.

Designation: Ribeiro.

Local varieties: Treixadura. Single-variety.
Fermentation and ageing in stainless steel.
Vineyards in an exceptional setting.

ABV: 13%.

Soil: sandy loam.

The winemaking process:

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, 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 clarifying, filtering and bottling the wine takes place in February.

It is laid down for a month in the winery before, with the winemaker's approval, going onto the market.

Tasting notes

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Appearance:

Straw yellow in colour with slight olive-green nuances, very clean and bright.

Bouquet:

A direct, clean, elegant and highly intense aroma. A mixture of citrus and herbal notes over light floral hints, in which grapefruit, fennel, grass, mimosa, white rose and rosemary stand out.

Palate:

In the mouth it is harmonious, balanced, highly persistent, well structured and delivers all the crispness of the fruit to leave us with a long, aromatic aftertaste.

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