



RAMÓN DO CASAR
VARIETAL
2025

CHALLENGE
INTERNATIONAL
DU VIN
2026

-
GOLD

VINESPAÑA
2026

-
GOLD

BACO AWARDS
2026

-
GOLD

Brand: Ramón do Casar Varietal.

Edition: 125,000 bottles.

Winemaker: Pablo Estévez.

Vintage: 2025.

Designation: Ribeiro.

Local varieties: Treixadura, albariño and godello.

Fermentation and ageing in stainless steel.

Vineyards in an exceptional setting.

ABV: 12.5%.

Soil: sandy loam.

The winemaking process:

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.

Tasting notes

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Appearance:

Clean and bright, straw yellow in colour with greenish glints.

Bouquet:

Intense, complex and highly elegant aroma. Fruity notes of white rose and lime flower. It has a strong "typicity", or varietal character.

Palate:

Very pleasant in the mouth, mellow, well-balanced, long and with the right crispness to leave a long fruity aftertaste.

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