

THE SOURCE CONSTANTINO RAMOS VINHO VERDE



'JUÇA', VINHO VERDE TINTO

PRODUCER OVERVIEW

Former pharmacist Constantino Ramos left his first career only a few years after university to pursue a master's in enology and viticulture from Vila Real. After many years as the head winemaker for Anselmo Mendes in the Monção e Melgaço, he started his eponymously labeled project in 2016, seeking out the highest altitude (300-400m), nearly abandoned and old-vine parcels of indigenous red grapes along with his own vineyard of Alvarinho (Albariño) planted in 2002. His farming methods make him an “uncertified naturalist” working vines on granite bedrock and topsoil. A confluence of continental and oceanic conditions, the higher altitude areas of Melgaço experience major diurnal swings between day and night—as extreme as a 32°C/58°F shift—leading to wines of great tension, verticality and authentic terroir expression. His range continues to grow beyond his seminal wines, Affluente Alvarinho fermented and aged in old French oak barrels, and Zafirah, a single-day skin maceration red blend of Brancelho, Borraçal, Espadeiro, Vinhão, and Pedral, aged in a mix of steel and old 225-400L French oak barrels (between 15-20 years). With the same varieties and aging as Zafirah, Juca Tinto spends one week on skins before pressing. There is also a Juca Branco (Loureiro from Vinho Verde's Lima Valley) made in steel. No wines are fined, but the whites are filtered.

VINEYARD DETAILS

Field blend of 100-year-old Caiño Longo (Borraçal in Portuguese), Brancellao (Brancelho/Alvarelhão), Espadeiro, and Sousón (Vinhão) grown on a south-facing granite bedrock and topsoil at 400m.

CELLAR NOTES

Destemmed and naturally fermented with gentle punch downs by bare hand for one week, pressed, and aged for 7-8 months in 70% steel and 30% old 225L French oak. Not filtered nor fined. =

