



RAVASQUEIRA RESERVA DA FAMÍLIA RED

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2019

VINEYARD AREA
14.24 hectares

BOTTLING
January 2021

GRAPE VARIETIES
Touriga Nacional and Syrah (50%/50%)

PRODUCTION
40 000 bottles

SOIL TYPE
Sandy loam with rocky influence of granite and xist.

- VITICULTURE**
- 7 Tons / ha.
 - Manually harvested grapes.
 - Transported in 20kg boxes and stored for 24 hours in a cold chamber at 5°C.

- VINIFICATION**
- Hand sorting of the best grape bunches.
 - Vinification of Syrah in open tanks with automatic press and with great focus on extraction.
 - Vinification of Touriga Nacional in stainless steel tanks at lower temperatures (24°C). The aim was to guarantee the extraction of the structure of the Syrah and the freshness, exuberance of the fruit and elegance of the Touriga Nacional.
 - 60% of the blend aged 12 months in new french oak barrels.

TASTING NOTE
With a deep dark and opaque color, this wine is a clear reflection of the balance and complement between the Touriga Nacional and the Syrah grape varieties. When tasted it presents ripe black fruit with vegetable, floral and spicy notes. The aging in oak barrel and in bottle has provided a profile of fine structure with polished but present tannins making this wine perfect for complex dishes.

ANALYSIS
Alcoholic content: 14%
Total acidity: 5,8g/L; pH:3,65
Reduction sugars: 0,5g/L

WINEMAKERS
Pedro Pereira Gonçalves
Vasco Rosa Santos

BOTTLE 0.75L | 33 x 8 x 8cm / 1.5kg
CASE 6 BOTTLES | 32 x 24 x 16cm / 8.9kg
PALLET | 84 cases / 4 levels / 120 x 80 x 128cm / 748kg

BOTTLE EAN | 5602182190132
CASE EAN | 15602182190139
TARIFF CODE | 2204217990