



## RAVASQUEIRA RESERVA DA FAMÍLIA RED

**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2020

**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**  
David Baverstock  
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