



MONTE DA RAVASQUEIRA CLÁSSICO WHITE

CLASSIFICATION
Regional Alentejo wine

VINTAGE
2017

VARIETY
Antão Vaz (50%), Arinto (25%) and Viognier (25%).

SOIL TYPE
Sandy loam with rocky influence.

VITICULTURE
Grapes were hand-picked and kept in a refrigerated chamber.

VINIFICATION

- Soft pressing in pneumatic press at low temperatures.
- Alcoholic fermentation and aging at low temperatures (12°C) in stainless steel tanks with light *battonage*.
- No barrel aging, showing the varieties' full potential.

TASTING NOTE
Clear and bright greenish color. In the nose, you will feel the aromatic intensity with tropical notes and intense fresh fruit, apricot and peach, which reveals a full character aroma. When tasted, it has a fresh, vibrant attack, with texture and volume all in great harmony. Notes of asparagus, mineral and very balanced. You can feel the influence of each of the varieties presenting, also, great freshness and balance.

ANALYSIS
Alcohol content: 13%
Total acidity: 5,6g/L; pH:3,35
Reduction sugar: 2,6 g/L

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75CL | 33 x 7 x 7cm / 1.2kg
CASE 6 BOTTLES | 33 x 23 x 15cm / 7.2kg
PALLET | 100 cases / 25 levels / 120 x 80 x 147cm / 770kg

BOTTLE EAN | 5602182050337
CASE EAN | 15602182050334
TARIFF CODE | 2204217910