



MONTE DA RAVASQUEIRA CLÁSSICO ROSÉ

CLASSIFICATION
Regional Alentejo wine

VINTAGE
2017

VARIETIES
Touriga Nacional (30%), Aragonês (40%) and Syrah (30%).

SOIL TYPE
Sandy loam with rocky influence.

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

VINIFICATION

- Destemming with minimal crushing, directly to the press.
- Contact with the skins during a smooth and progressive pressing at low temperatures.
- Fermentation in stainless steel vats at low temperatures enhancing the aromas.

TASTING NOTE
Pink color with light salmon, limpid and shiny. In the nose, it demonstrates all the delicacy of the Aragonês variety with the intensity of Syrah fruit. Presents notes of cherry, flowers and gooseberries. When tasted, the varietal intensity is well present, with notes of fresh red fruit and ripe lime. With very good freshness and volume of tasting, creamy allied to texture, this wine allows a wide spectrum of occasions of tasting.

ANALYSIS
Alcohol content: 12,5%
Total acidity: 6,2g/L; pH:3,09
Reduction sugar: 3,2 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 | 5602182050238
CASE EAN | 15602182050235
TARIFF CODE | 2204218010