



MONTE DA RAVASQUEIRA SAUVIGNON BLANC

VINTAGE
2017

VARIETY
Sauvignon Blanc

SOIL TYPE
Clay-limestone

VINIFICATION

- Soft pressing in pneumatic press at low temperatures.
- Alcoholic fermentation in stainless steel vats with regular *battonage*.
- Part of the lot (20%) aged in French oak barrels for 6 months, increasing the complexity of the batch.

TASTING NOTE

Citrus color, bright, greenish straw. Nose with notes of pineapple in syrup, passion fruit and mango from the Viognier variety. Notes of lime and biscuit with light smoked and ripe pineapple. When tasted, there is a fresh and mineral attack of the Alvarinho, full of spicy texture, but always with the same varietal sensation that shows in the nose, conveying elegance, balance and fulfillment to the tasting. Toasted and floral end.

ANALYSIS

Alcohol content: 12,5%
Total acidity: 5,1g/L; pH:3,32
Reduction sugar: 3,2 g/L

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

GARRAFA 0.75CL | 33 x 7 x 7cm / 1.2kg
CAIXA 6 GRFS | 33 x 23 x 15cm / 7.2kg
PALLETE | 100 caixas / 25 niveis / 120 x 80 x 147cm / 770kg

EAN GARRAFA | 5602182210335
EAN CAIXA | 15602182210332
CÓDIGO PAUTAL | 2204218310