



MONTE DA RAVASQUEIRA SELEÇÃO DO ANO WHITE

CLASSIFICATION
Regional Alentejo wine

VINTAGE
2017

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

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

VITICULTURE
Grapes were hand-harvested and preserved at 2°C in a cold chamber until pressing.

VINIFICATION

- Selection of varieties that stood out the most this year.
- In contact with the grape's skin during smooth, progressive pressing at low temperatures.
- Fermentation in stainless steel vats at low temperatures
- It staged on fine lees for 6 months.
- Part of the blend (10%) aged in French oak barrels offering a greater complexity.

TASTING NOTE
Citrine color, bright and yellow with greenish tones. Complex nose with notes of stone fruit and floral touch. When tasted it shows an harmonious profile, with texture and perfect balance between fruit and oak. Very long wine, serious and well-marked identity of Ravasqueira's terroir and its minerality. A very gastronomic and full of harmony wine.

ANALYSIS
Alcohol content: 13%
Total acidity: 5,5g/L; pH:3,32
Reduction sugar: 2,4g/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 | 5602182370336
CASE EAN | 15602182370333
TARIFF CODE | 2204 21 79 10