



MONTE DA RAVASQUEIRA SELEÇÃO DO ANO RED

CLASSIFICATION
Regional Alentejo wine

VINTAGE
2017

VARIETY
Touriga Nacional (20%), Aragonês (40%) and Syrah (40%).

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

VITICULTURE
Grapes harvested by hand into 12kg boxes and preserved at 2°C in a cold chamber until pressing.

VINIFICATION

- Selection of varieties that stood out in the year.
- Film contact during smooth, progressive pressing at low temperatures.
- Fermentation in stainless steel vats at low temperatures and stage in fine lees for 6 months.
- Part of the lot (15%) matured in French oak barrels promoting a greater complexity of the selected lot.

TASTING NOTE
Light pink color, salmon. Nose full of freshness, with notes of loquat, mandarin and orange tree flower. When tasted, it reveals the great freshness and minerality of a very gastronomic wine. Pleasant feeling of red fruits like strawberry with very good acidity and a persistent finish. A selection rosé, serious and enthralling to be enjoyed on all occasions.

ANALYSIS
Alcohol content: 13%
Total acidity: 6,8g/L; pH:3,06
Reduction sugar: 1,9g/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 | 5602182370237
CASE EAN | 15602182370234
TARIFF CODE | 2204218010