



## MONTE DA RAVASQUEIRA SELEÇÃO DO ANO RED

**CLASSIFICATION**  
Regional Alentejo wine

**VINTAGE**  
2017

**VARIETY**  
Touriga Nacional (25%), Aragonês (25%), Syrah (25%) and Alicante Bouschet (25%).

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

**VITICULTURE**  
Grapes harvested manually and preserved in the cold until vinification.

**VINIFICATION**

- Zoning of specific areas of the blocks where each variety was planted and identification of the bunches that expressed the most varietal aromatic intensity when the berries were tested.
- Cold pre-fermentation maceration at low temperatures for 2 days and individual fermentation of the varieties in small volume vats.
- 20% of the batch aged in French oak barrels.

**TASTING NOTE**  
Dark red and dense color. Nose of great elegance and balance between the notes of fruits of the forest, plum and fig and notes of stage in wood. When tasted, it presents a unique texture and richness. Velvety texture looking forward to pairing with food, this wine was designed to elevate the tasting experience and explore the senses along with all kinds of gastronomic and occasions.

**ANALYSIS**  
Alcohol content: 13,5%  
Total acidity: 5g/L; pH:3,82  
Reduction sugar: 1,2g/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** | 5602182370138  
**CASE EAN** | 15602182370135  
**TARIFF CODE** | 22042180 90