



MONTE DA RAVASQUEIRA SUPERIOR WHITE

CLASSIFICATION
Regional Alentejo wine

VINTAGE
2017

VARIETIES
Alvarinho (30%), Arinto (20%) Viognier (30%) and Semillon (20%).

SOIL TYPE
Sandy loam with rocky influence.

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

VINIFICATION

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

TASTING NOTE
Citrus color, bright and greenish. Nose with notes of pineapple in syrup, passion fruit and mango. 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: 13%
Total acidity: 5,2g/L; pH:3,37
Reduction sugar: 2,5g/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 | 5602182360337
CASE EAN | 15602182360334
TARIFF CODE | 2204217910