



## MONTE DA RAVASQUEIRA SUPERIOR RED

**CLASSIFICATION**  
Regional Alentejo wine

**VINTAGE**  
2018

**VARIETIES**  
Touriga Nacional (20%), Aragonês (30%), Syrah (30%) and Alicante Bouschet (20%).

**SOIL TYPE**  
Sandy loam with rocky influence.

**VITICULTURE**  
Grapes were mechanically harvested during the night.

**VINIFICATION**

- Fermentation of each variety was made separately in stainless steel vats and tanks with greater extraction.
- Pre-fermentative maceration at low temperatures for 2 days.
- 40% of the blend aged in used French oak barrels.

**TASTING NOTE**  
Deep dense red color. Nose of great elegance and complexity with black fruit notes, integrated wood and spices. When tasted it presents a profile of elegance with structure, long and chewy tannins. Chocolate notes and earthy mineral notes, integrated with barrel notes and floral finish.

**ANALYSIS**  
Alcohol content: 13,5%  
Total acidity: 5,2g/L; pH:3,84  
Reduction sugar: 1,8g/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** | 5602182360139  
**CASE EAN** | 15602182360136  
**TARIFF CODE** | 2204218090