



## RAVASQUEIRA PREMIUM RED

**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2014

**BOTTLING**  
April 2017

**VARIETY**  
Alicante Bouschet

**PRODUCTION**  
6 686 bottles (0.75L)

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

**VITICULTURE**  
Selection of plants from specific areas within each plot of Alicante Bouschet. Average production of 1.3kg per plant. Manually harvested for 20kg boxes and stored at 5°C before vinification.

**VINIFICATION**  
Bunches were picked on a sorting carpet, cold maceration for 2 days, in tanks with 3 tons in order to increase the contact surface between solids and liquid. 10-day long fermentation. Aged for 28 months in new French oak barrels followed by a 12-months aging period in bottle, before its launch.

**TASTING NOTE**  
Dark and typical in Alicante Bouschet's color. This wine is the maximum expression of what can be an Alicante Bouschet from Alentejo. Powerful and mature in the mouth and nose does not lose the virtue of the grape variety to generate fresh wines and always with notes of green grass or pinewood that help the prolongation of his life. With strong tannins but without affecting the tasting and with the wood that was purposely present it becomes a great wine to keep in your cellar.

**ANALYSIS**  
Alcohol content: 14,0%  
Total acidity: 6g/L; pH:3,62  
Reduction sugars: 0,5g/L

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

**BOTTLE** 0.75CL | 30 x 8 x 8cm / 1.45kg  
**CASE** 6 BOTTLES | 31 x 26 x 8cm / 4.3kg  
**PALLET** | 100 cases / 13 levels / 120 x 80 x 165cm / 516kg

**BOTTLE EAN** | 5602182100131  
**CASE EAN** | 25602182100135  
**TARIFF CODE** | 22042180 90

