



RAVASQUEIRA LATE HARVEST

REGION
Alentejo

VINEYARD AREA
1.4 hectares

CLASSIFICATION
Regional Alentejo Wine

BOTTLING
August 2017

VINTAGE
2016

PRODUCTION
7 186 bottles

VARIETIES
Viognier.

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

VITICULTURE

- Initial harvest with the purpose of leaving only one bunch per stick.
- Manual harvest of these bunches during cool morning, at the end of September.
- Bunches transported in boxes of 20 kg.
- Grapes stored for 7 days in a cold chamber at 0°C and frozen for 12 days at -5°C.

VINIFICATION

- Sorting carpet for bunch selection.
- Pressing in pneumatic press with a gland at 2°C for 16 hours.
- Alcoholic fermentation and stage in stainless steel on lees with light *battonage*.

TASTING NOTE

With a yellow, lemon, with greenish tones colour. Complex matrix of blend of ripe citrus fruits with guava, tangerine peel, marmalade, honey and pineapple in syrup. Fat, but fresh with intense grapefruit. When tasted, it is rich and full. Sweetness in constant balance with acidity and without overlap. Mineral, with unusual texture, is the perfect combination with entree of cheeses, nuts and patés, or with fruit-based desserts. You can also drink alone.

ANALYSIS

Alcohol content: 10,5%
Total acidity: 8,5g/L; pH:2,98
Reduction sugars: 122g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos



TARIFF CODE 2204218310

UNID.VENDA	ALT. (CM)	LARG. (CM)	PROF. (CM)	PESO (KG)	PALETIZ. (CXS)	BASE	NÍVEIS	PALETE
5602182130350	26	5	5	0,805	1	14	15	210
CAIXA TRANSP.	CAPACIDADE	ALT. (CM)	LARG. (CM)	PROF. (CM)	PESO (KG)	EURO PALETE	ALT. (CM)	PESO (KG)
35602182130351	3 GARRAFAS	28,2	22	8	3,3	120 x 80	155	800