



RAVASQUEIRA LATE HARVEST



REGION

Alentejo

VINEYARD AREA

1.4 hectares

CLASSIFICATION

Regional Alentejo Wine

BOTTLING

June 2017

VINTAGE

2017

PRODUCTION

7 000 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: 11,5%
Total acidity: 6,8g/L; pH:3,05
Reduction sugars: 83g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

BOTTLE 0.75CL | 20 x 6 x 6cm / 1kg
CASE 6 BOTTLES | 9 x 29 x 22cm / 3.3kg
PALLET | 240 cases / 15 levels / 120 x 80 x 155cm / 795kg

BOTTLE EAN | 5602182130350
CASE EAN | 35602182130351
TARIFF CODE | 2204218310