



MONTE DA RAVASQUEIRA CLÁSSICO WHITE

REGION

Alentejo

CLASSIFICATION

Regional Alentejo wine

VINTAGE

2016

VARIETY

Antão Vaz (50%), Arinto (25%) and Viognier (25%).

SOIL TYPE

Sandy loam with rocky influence.

VITICULTURE

Grapes hand-picked for boxes and kept in the cold in a refrigerated chamber.

VINIFICATION

- Soft pressing in pneumatic press at low temperatures.
- Alcoholic fermentation and stage at low temperatures (12°C) in stainless steel tanks with light *battonage*.
- Without stage in barrel, showing the varieties' full potential that give rise to this wine and its exuberance.

TASTING NOTE

Clear and bright greenish colour. In the nose, you will feel the aromatic intensity with tropical notes and intense fresh fruit, apricot and peach, which reveals a full character aroma. When tasted, it has a fresh, vibrant attack, with texture and volume all in great harmony. Notes of asparagus, mineral and very balanced. You can feel the influence of each of the varieties presenting, also, great freshness and balance.

ANALYSIS

Alcohol content: 12,7%

Total acidity: 5,3g/L; pH:3,51

Reductoin sugar: 2,6 g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

UNIT SALE	HEIGHT (CM)	WIDTH (CM)	DEPTH (CM)	WEIGHT (KG)	PALLETIZ. (BX)	BASE	LEVELS	PALLET
5602182050337	33	7	7	1,2	1	25	4	100
SHIPPING BOX	CAPACITY	LENGHT (CM)	WIDTH (CM)	HEIGHT (CM)	WEIGHT (KG)	EURO PALLET	HEIGHT (CM)	WEIGHT (KG)
15602182050334	6 GARRAFAS	33	23	15	7,2	120 x 80	147	770