



MONTE DA RAVASQUEIRA CLÁSSICO ROSÉ

REGION

Alentejo

CLASSIFICATION

Regional Alentejo wine

VINTAGE

2016

VARIETY

Touriga Nacional (30%), Aragonês (40%) and Syrah (30%).

SOIL TYPE

Sandy loam with rocky influence.

VITICULTURE

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

VINIFICATION

- Destemming with minimal crushing directly to the press.
- Contact with the films during a smooth and progressive pressing always at low temperatures.
- Fermentation in stainless steel vats at low temperatures prevailing the aromas of the variety.

TASTING NOTE

Pink colour with light salmon, limpid and shiny. In the nose, it demonstrates all the delicacy of the Aragonéz variety with the intensity of Syrah fruit. Presents notes of cherry, flowers and gooseberries. When tasted, the varietal intensity is well present, with notes of fresh red fruit and ripe lime, along with notes of red fruits. With very good freshness and volume of tasting, creamy allied to texture, this wine allows a wide spectrum of occasions of tasting.

ANALYSIS

Alcohol content: 12,7%

Total acidity: 5,4g/L; pH:3,45

Reductoin sugar: 3,2 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
5602182050238	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)
15602182050235	6 BOTTLES	33	23	15	7,2	120 x 80	147	770