



MONTE DA RAVASQUEIRA SAUVIGNON BLANC

VINTAGE
2016

VARIETY
100% Sauvignon Blanc

SOIL TYPE
Clay-limestone

VINIFICATION

- Soft pressing in pneumatic press at low temperatures.
- Alcoholic fermentation in stainless steel vats with regular *battonage*.
- Part of the lot (20%) aged in French oak barrels for 6 months, increasing the complexity of the batch.

TASTING NOTE
Citrus colour, bright, greenish straw. Nose with notes of pineapple in syrup, passion fruit and mango from the Viognier variety. Notes of lime and biscuit with light smoked and ripe pineapple. When tasted, there is a fresh and mineral attack of the Alvarinho, full of spicy texture, but always with the same varietal sensation that shows in the nose, conveying elegance, balance and fulfillment to the tasting. Toasted and floral end.

ANALYSIS
Alcohol content: 12,5%
Total acidity: 5,1g/L; pH:3,32
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
5602182370138	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)
15602182370135	6 BOTTLES	33	23	15	7,3	120 x 80	150	730