



## MONTE DA RAVASQUEIRA SELEÇÃO DO ANO 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 of granite and xist.

### VITICULTURE

Grapes harvested by hand into 12kg boxes and preserved at 2°C in a cold chamber until pressing.

### VINIFICATION

- Selection of varieties that stood out the most this year.
- Film contact during smooth, progressive pressing at low temperatures.
- Fermentation in stainless steel vats at low temperatures and stage in fine lees for 6 months.
- Part of the lot (10%) matured in French oak barrels promoting a greater complexity of the selected lot.

### TASTING NOTE

Citrine color, bright and yellow with greenish tones. Complex nose with notes of stone fruit and floral touch. When tasted it shows an harmonious profile, with texture and perfect balance between the fruit of the grape varieties and aging in oak barrels. Very long wine, serious and well-marked identity of Ravasqueira's terroir and its minerality. To be tasted alone or with varied dishes. A very gastronomic and full of harmony wine.

### ANALYSIS

Alcohol content: 12,8%

Total acidity: 5,2g/L; pH:3,47

Reductoin sugar: 2,4g/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
5602182370336	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)
15602182370333	6 GARRAFAS	33	23	15	7,2	120 x 80	147	770