



MONTE DA RAVASQUEIRA SELEÇÃO DO ANO RED

REGION

Alentejo

CLASSIFICATION

Regional Alentejo wine

VINTAGE

2016

VARIETY

Touriga Nacional (20%), Aragonês (40%) and Syrah (40%).

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 in the 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 (15%) matured in French oak barrels promoting a greater complexity of the selected lot.

TASTING NOTE

Light pink color, salmon. Nose full of freshness, with notes of loquat, mandarin and orange tree flower. When tasted, it reveals the great freshness and minerality of a very gastronomic wine. Pleasant feeling of red fruits like strawberry with very good acidity and a persistent finish. A selection rosé, serious and entralling to be enjoyed on all occasions.

ANALYSIS

Alcohol content: 13,1%

Total acidity: 5,5g/L; pH:3,55

Reductoin sugar: 2,2g/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
5602182370237	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)
15602182370234	6 GARRAFAS	33	23	15	7,2	120 x 80	147	770