



MONTE DA RAVASQUEIRA SELEÇÃO DO ANO RED

REGION

Alentejo

CLASSIFICATION

Regional Alentejo wine

VINTAGE

2016

VARIETY

Touriga Nacional (25%), Aragonês (25%), Syrah (25%) and Alicante Bouschet (25%).

SOIL TYPE

Sandy loam with rocky influence of granite and xist.

VITICULTURE

Grapes harvested manually and preserved in the cold until vinification.

VINIFICATION

- Zoning of specific areas of the blocks where each variety was planted and identification of the bunches that expressed the most varietal aromatic intensity when the berries were tested.
- Cold pre-fermentation maceration at low temperatures for 2 days and individual fermentation of the varieties in small volume vats.
- 20% of the batch aged in French oak barrels.

TASTING NOTE

Dark red and dense colour. Nose of great elegance and balance between the notes of fruits of the forest, plum and fig and notes of stage in wood. When tasted, it presents a unique texture and richness. Velvety texture looking forward to pairing with food, this wine was designed to elevate the tasting experience and explore the senses along with all kinds of gastronomic and occasions.

ANALYSIS

Alcohol content: 13,9%

Total acidity: 5,55g/L; pH:3,64

Reductoin sugar: 1,2g/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
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 GARRAFAS	33	23	15	7,2	120 x 80	147	770