



## MONTE DA RAVASQUEIRA SUPERIOR WHITE

### REGION

Alentejo

### CLASSIFICATION

Regional Alentejo wine

### VINTAGE

2016

### VARIETY

Alvarinho (30%), Arinto (20%) Viognier (30%) e Semillon (20%).

### SOIL TYPE

Sandy loam with rocky influence.

### VITICULTURE

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

### 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: 12,9%

Total acidity: 5,6g/L; pH:3,44

Reductoin sugar: 2,5g/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
5602182360337	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)
15602182360334	6 GARRAFAS	33	23	15	7,2	120 x 80	147	770