



MONTE DA RAVASQUEIRA SUPERIOR RED

REGION

Alentejo

CLASSIFICATION

Regional Alentejo wine

VINTAGE

2016

VARIETY

Touriga Nacional (20%), Aragonês (30%), Syrah (30%) and Alicante Bouschet (20%).

SOIL TYPE

Sandy loam with rocky influence.

VITICULTURE

Grapes mechanically-harvested at night.

VINIFICATION

- Fermentation of each variety was made separately in stainless steel vats and tanks with greater extraction.
- Pre-fermentative maceration at low temperatures for 2 days.
- 40% of the batch aged in new French oak barrels.

TASTING NOTE

Deep dense red colour. Nose of great elegance and complexity with black fruit notes, integrated wood and spices. When tasted it presents a profile of elegance with structure, long and chewy tannins. Chocolate notes and earthy mineral notes, integrated with barrel notes and floral finish.

ANALYSIS

Alcohol content: 13,6%

Total acidity: 5,5g/L; pH:3,71

Reductoin sugar: 1,8g/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
5602182360139	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)
15602182360136	6 BOTTLES	33	23	15	7,2	120 x 80	147	770