



MONTE DA RAVASQUEIRA SUPERIOR RED

REGION
Alentejo

CLASSIFICATION
Regional Alentejo wine

VINTAGE
2017

VARIETY
Touriga Nacional (20%), Aragonês (30%), Syrah (30%) & 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: 13,4%
Total acidity: 5,6g/L; pH:3,69
Reductoin sugar: 1,8g/L

ENÓLOGO
Pedro Pereira Gonçalves

ENÓLOGO ASSISTENTE
Vasco Rosa Santos

CÓDIGO PAUTAL 22042180 90

UNIT SALE (0,75 L)	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