



MONTE DA RAVASQUEIRA



CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

MONTE DA RAVASQUEIRA SANGIOVESE

REGION

Alentejo

CLASSIFICATION

Regional Alentejano wine

VINTAGE

2013

AREA OF VINEYARD

0,5 hectares

SOIL TYPE

Clay-limestone with granite

BOTTLED

April 2014

PRODUCTION

3.460 bottles

VARIETIES

Sangiovese (100%)

VITICULTURE

7,5 tons per hectare

Manual harvest. Grapes transported in 20Kg boxes.

Grapes conserved for 48 hours in a refrigeration chamber at 0°C.

VINIFICATION

Carpet choice of bunches. Fermentation in small mill with automatic step. Stage of 9 months in oak barrels.

TASTING NOTES

It needs air (decanter) or time aging in bottle. It was released after a few months of stage in the bottle. It's a wine that should be tasted in all phases including while is still young. The challenge is to observe its evolution. Due to its characteristics it will present a much more elegant and complex profile over the next 6 years. Intense garnet color and medium density as its characteristic of the variety. Nose of dried fruits, coffee and light chocolate but somewhat closed and will increase intensity with time. Mentholated notes, and in the tasting it has intense notes of cherry, tobacco and many mineral notes that almost dominate the entire tasting, as well as great freshness and some vegetal side. Deep and long tannins, revealing the a powerful gastronomic profile.

ANÁLISE

Teor alcoólico: 13,5%

Acidez total: 7,2g/L; pH:3,4

Açúcares redutores: 1,7g/L

UNIT SALE	HEIGHT. (cm)	WIDTH. (cm)	DEPTH (cm)	WEIGHT (kg)	PALETIZ. (cxs)	BASE	LEVELS	PALLET
5602182170134	31	8	8	1,4	1	10	14	140
SHIPPING BOX	CAPACITY	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
15602182170131	3 BOTTLES	31,5	11	15,3	4,2	120 x 80	167	806