



RAVASQUEIRA PREMIUM TOURIGA NACIONAL

REGION

Alentejo

VINEYARD AREA

7,6 hectares of 5 different blocks. 4 280kg of grapes harvested from 3 292 plants.

CLASSIFICATION

Regional Alentejo Wine

BOTTLING

October 2014

VINTAGE

2012

PRODUCTION

3 456 bottles (0,75L); 150 Magnum and 50 Double Magnum

VARIETIES

Touriga Nacional.

SOIL TYPE

Sandy loam with rocky influence of granite and xist.

VITICULTURE

Selection of plants and specific areas within each block. Average of 1.3 kg per plant. Manual harvesting for 20kgs boxes and stored in a refrigerator at 2°C prior to vinification.

VINIFICATION

Sorting of bunches on treadmill, cold maceration for 5 days, in mills with 3 tons in order to increase the contact surface between solids and liquid. Long fermentation of 12 days. Stage of 24 months in new French oak barrels and 24 months of bottle aging, until its launch.

TASTING NOTE

Light violet, dense dark colour. In the nose, it has a noble and intense profile. Coffee notes, cane molasses, whipped cream, cedar, caruma and light cigar. In the test, it is full, very fresh, bulky and elegant. Great attack with long and fine tannins with a full end freshness alive. Notes also of drier black plum and barley. To save or drink already.

ANALYSIS

Alcohol content: 12,7%

Total acidity: 6,00g/L; pH:3,58

Reduction sugars: 0,4g/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
5602182320133	30	8,0	8,0	2,067	1	8	15	120
SHIPPING BOX	CAPACITY	LENGHT. (CM)	WIDTH (CM)	HIGHT (CM)	WEIGHT (KG)	EURO PALLET	HEIGHT (CM)	WEIGHT (KG)
15602182320130	3 GARRAFAS	10,3	28	33,5	6	120 x 80	165	720