



MONTE DA RAVASQUEIRA ALVARINHO

CLASSIFICATION
Regional Alentejo Wine

VINEYARD AREA
0,8 hectares

VINTAGE
2016

PRODUCTION
3 438 bottles

VARIETY
Alvarinho

SOIL TYPE
Clay-limestone with granite

VITICULTURE

- Manual harvest.
- Grapes transported in 20kg boxes and conserved for 24 hours in a refrigeration chamber at 0°C.

VINIFICATION

- Bunches sorted by conveyor, pressing by pneumatic press at 2°C with stems.
- Alcoholic fermentation in stainless steel vats and aging at low temperatures remaining on the lees with moderate *battonage* during 5 months before bottling.

TASTING NOTE

Color with greenish hues, intense and bright lemon. expressive nose with intense orange blossom, gained momentum with time in the glass and temperature. Floral notes, tropical light and slight white pepper, dry style with focus on freshness, acidity and texture. In the test, very mineral character with citrus and very long notes. A wine to taste now, but with great aging potential.

ANALYSIS

Alcoholic content: 12,5%
Total acidity: 6,7g/L; pH:3,31
Reduction sugars: 0,6g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

BOTTLE 0.75CL | 32 x 8 x 8cm / 1.5kg
CASE 6 BOTTLES | 33 x 49 x 10cm / 8.9kg
PALLET | 65 cases / 13 levels / 120 x 80 x 130cm / 580kg

BOTTLE EAN | 5602182220334
CASE EAN | 15602182220331
TARIFF CODE | 2204217990