



MONTE DA RAVASQUEIRA ALVARINHO

CLASSIFICATION
Regional Alentejo Wine

VINEYARD AREA
0,8 hectares

VINTAGE
2018

PRODUCTION
3 438 bottles

VARIETY
Alvarinho

BOTTELING DATE
July 2019

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: 5,8g/L; pH:3,44
Reduction sugars: 0,5g/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 | 56021822220334
CASE EAN | 15602182220331
TARIFF CODE | 2204217990