



RAVASQUEIRA SYRAH

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2020

GRAPE VARIETY
Syrah

SOIL TYPE
Sandy loam with rocky influence.

VITICULTURE
Grapes manually and mechanically harvested.

VINIFICATION

- Partial crushing;
- Cold pre-fermentative maceration and fermentation at 29°C;
- 8-months aging in French and American oak barrels.

TASTING NOTE
Dark and dense garnet color. Nose of great impact and balance between notes of ripe black fruit, plum and fig and notes of aging in wood. When tasted it presents a unique lightness and power with a velvety texture, perfect to have at the table. This wine was designed to show the full potential of the Syrah grape variety and to be paired with the best Portuguese gastronomy. It goes well with red meat dishes or other meat dishes with strong and intense flavors.

ANALYSIS
Alcohol content: 13,5%
Total acidity: 5,7g/L; pH:3,6
Reduction sugar: 3,8g/L

CHIEF WINEMAKER
Pedro Pereira Gonçalves

WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75L | 33 x 7 x 7cm / 1.2kg
CASE 6 BTLS | 33 x 23 x 15cm / 7.2kg
PALLET | 100 cases / 4 levels / 120 x 80 x 132cm / 720kg

BOTTLE EAN | 5602182344139
CASE EAN | 15602182344136
TARIFF CODE | 2204218090