



## MONTE DA RAVASQUEIRA SELEÇÃO DO ANO WHITE

**CLASSIFICATION**  
Regional Alentejo wine

**VINTAGE**  
2019

**VARIETY**  
Antão Vaz, Arinto & Viognier  
granite

**SOIL TYPE**  
Sandy loam with rocky influence of  
and xist.

### VITICULTURE

Grapes were hand-harvested into 12kg boxes and preserved at 2°C in a cold chamber until pressing.

### VINIFICATION

- Selection of varieties that stood out the most this year.
- In contact with the grape's skin during smooth, progressive pressing at low temperatures.
- Fermentation in stainless steel vats at low temperatures
- It staged on fine lees for 6 months.
- Part of the blend (10%) aged in French oak barrels offering a greater complexity.

### TASTING NOTE

Citrine color, bright and yellow with greenish tones. Complex nose with notes of stone fruit and floral touch. When tasted it shows an harmonious profile, with texture and perfect balance between fruit and oak. Very long wine, serious and well-marked identity of Ravasqueira's terroir and its minerality. A very gastronomic and full of harmony wine.

### ANALYSIS

Alcohol content: 13%  
Total acidity: 5,4g/L; pH:3,33  
Reduction sugar: 2,35g/L

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

**BOTTLE** 0.75CL | 33 x 7 x 7cm / 1.2kg  
**CASE** 6 BTLS | 33 x 23 x 15cm / 7.2kg  
**PALLET** | 100 cases / 25 levels / 120 x 80 x 132cm / 720kg

**BOTTLE EAN** | 5602182370336  
**CASE EAN** | 15602182370333  
**TARIFF CODE** | 2204 21 79 10