



## MONTE DA RAVASQUEIRA SELEÇÃO DO ANO RED

**CLASSIFICATION**  
Regional Alentejo wine

**VINTAGE**  
2019

**VARIETY**  
Touriga Nacional, Aragonês  
& Syrah

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

### VITICULTURE

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

### VINIFICATION

- Selection of varieties that stood out in the year.
- Film contact during smooth, progressive pressing at low temperatures.
- Fermentation in stainless steel vats at low temperatures and stage in fine lees for 6 months.
- Part of the lot (15%) matured in French oak barrels promoting a greater complexity of the selected lot.

### TASTING NOTE

Light pink color, salmon. Nose full of freshness, with notes of loquat, mandarin and orange tree flower. When tasted, it reveals the great freshness and minerality of a very gastronomic wine. Pleasant feeling of red fruits like strawberry with very good acidity and a persistent finish. A selection rosé, serious and enthralling to be enjoyed on all occasions.

### ANALYSIS

Alcohol content: 12,5%  
Total acidity: 5,25g/L; pH:3,33  
Reduction sugar: 3,1g/L

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT 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** | 5602182370237  
**CASE EAN** | 15602182370234  
**TARIFF CODE** | 2204218010