



RAVASQUEIRA ENCANTADO WHITE

CLASSIFICATION

Regional Alentejano Wine

VINTAGE

2020

GRAPE VARIETIES

Viognier, Alvarinho & Arinto

SOIL TYPE

Clay-limestone with rocky influence of granite and schist.

VITICULTURE

- 5.6 Ton/ha.
- Manually harvested.

VINIFICATION

- Grape bunch selection mat.
- Pressing in pneumatic press at 2°C.
- After static decantation the grapes fermented separately in stainless steel vats, passing into French oak barrels (20% new / 80% used).
- Aged at low temperatures on lees with light *battonage* for 4 months before bottling.

TASTING NOTE

A wine with an intense minerality and an important herbal side but showing all the power of yellow fruit and also some tropical fruit. When tasted it is super textured, showing that it can and should be a wine present at the table.

ANALYSIS

Alcohol content: 13%

Total acidity: 5,8g/L; pH: 3,44

Reduction sugars: 1,3g/L

WINEMAKERS

Pedro Pereira Gonçalves

Vasco Rosa Santos

BOTTLE 0.75L	32 x 8 x 8cm / 1.3kg
CASE 6 BOTTLES	33 x 25 x 17cm / 7.9kg
PALLET	100 cases / 4 levels / 120 x 80 x 132cm / 790kg

BOTTLE EAN	5602182860332
CASE EAN	15602182860339
TARIFF CODE	22042179