



## MONTE DA RAVASQUEIRA SAUVIGNON BLANC

**VINTAGE**  
2019

**VARIETY**  
Sauvignon Blanc

**SOIL TYPE**  
Clay-limestone

### VINIFICATION

- Pressing in pneumatic press.
- Alcoholic fermentation and aging in stainless steel vats, at low temperatures with light *battonage*.
- No barrel aging in order to demonstrate the full potential of the grape variety.

### TASTING NOTE

Greenish color, clear and bright, intense nose showing all the expressiveness of the grape variety. Notes of tropical fruit, intense sandpaper, cut grass, asparagus and lime. When tasted it reminds us of the freshness and complexity of the variety with a mineral and long ending.

### ANALYSIS

Alcohol content: 12,5%  
Total acidity: 5,15g/L; pH:3,33  
Reduction sugar: 3,1 g/L

**CHIEF WINEMAKER**   **ASSISTANT WINEMAKER**  
Pedro Pereira Gonçalves   Vasco Rosa Santos

<b>GARRAFA 0.75CL</b>	33 x 7 x 7cm / 1.2kg
<b>CAIXA 6 GRFS</b>	33 x 23 x 15cm / 7.2kg
<b>PALLETE</b>	100 caixas / 25 niveis / 120 x 80 x 132cm / 720kg
<b>EAN GARRAFA</b>	5602182210335
<b>EAN CAIXA</b>	15602182210332
<b>CÓDIGO PAUTAL</b>	2204218310