



DESDE 1943

MONTE DA RAVASQUEIRA



RAVASQUEIRA SPARKLING WINE BRUT NATURE

REGION

Portugal

CLASSIFICATION

Regional Alentejo Wine

VINTAGE

2012

VARIETIES

Alfrocheiro

AREA OF VINEYARD

1,4 hectares

SOIL TYPE

Clay-limestone

BOTTLED FOR 2nd FERMENTATION

June 2013

DEGORGEMENT

September 2016

PRODUCTION

1280 bottles

VITICULTURE

8 tons per hectare. Manual harvest. Grapes transported in 20kg boxes. Grapes conserved before being pressed in a refrigerating camera at 0°C. For this sparkling wine, only the clusters with later maturation were harvested in order to obtain a foaming base with more acidity, low alcohol and a more neutral character.

VINIFICATION

The grapes were selected on a picking carpet, before entering the press. The grapes were lightly pressed. The first alcoholic fermentation took place at a temperature of 13/14°C in small vats of 500 liters. Bottling for second fermentation was done according to the traditional method, a constant temperature of 17°C. Battelage was made to each bottle every two months until degorgement. All done manually from the vintage to the box.

ANALYSIS

Alcohol content: 12%

Total acidity: 8,9g/L;

pH: 3,0

Reduction sugar: 0,4g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182340230	30	10	10	1,73	1	12	15	180
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
5602182340230	1 BOTTLES	35,3	13,5	10,8	2,3	120 x 80	167	900