



RAVASQUEIRA PREMIUM WHITE

REGION
Alentejo

VINEYARD AREA
2.5 hectares

CLASSIFICATION
Regional Alentejo Wine

BOTTLING
April 2016

VINTAGE
2014

PRODUCTION
3 332 bottles

VARIETIES

Viognier, Alvarinho, Semillon, Arinto and Marsanne.

SOIL TYPE

Sandy loam with rocky influence of granite and xist.

VITICULTURE

- 6 tons / ha.
- Hand harvested.
- Grapes transported in boxes of 20 kg and stored for 3 days in a cold chamber at 0°C.

VINIFICATION

- Manual sorting carpet.
- Low temperature pressing of each variety for fermentation vats.
- Fermentation in stainless steel vats before passing into new barrels at the end of December 2014.
- Only of the last 225 liters of each vat, where the yeasts and compounds are located, transmitting an unusual character and richness to this wine.
- The barrels rested for 12 months without any influence or intervention and were only opened in December 2015 for trial and batch.

TASTING NOTE

It is rich in notes of lime, some flower of orange tree and fruits of stone, it also presents as mineral and light kerosene. When tasted, it proves to be very rich, with defined and crisp acidity. With notes of confectionery, unctuous and long and textured finish. To be drunk at a temperature of 14°C demonstrates all its qualities at the table contrasting with most white wines.

ANALYSIS

Alcohol content: 12,0%
Total acidity: 8,4g/L; pH:3,05
Reduction sugars: 0,5g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

TARIFF CODE 2204217910

UNIT SALE	HEIGHT (CM)	WIDTH (CM)	DEPTH (CM)	WEIGHT (KG)	PALLETIZ. (BX)	BASE	LEVELS	PALLET
5602182100339	31,4	8,4	8,4	1,55	1	8	15	120
SHIPPING BOX	CAPACITY	LENGHT (CM)	WIDTH (CM)	HEIGHT (CM)	WEIGHT (KG)	EURO PALLET	HEIGHT (CM)	WEIGHT (KG)
15602182100336	3 BOTTLES	32	27	10	5	120 x 80	165	738