



RAVASQUEIRA PREMIUM WHITE

CLASSIFICATION
Regional Alentejo wine

VINTAGE
2015

VARIETY
Viognier, Alvarinho, Semillon,
Arinto & Marsanne.

PRODUCTION
3 332 bottles

VINEYARD AREA
1 hectare

BOTTLING
April 2017

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

VITICULTURE

- 7 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 2015.
- 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 2016 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

BOTTLE 0.75CL | 32 x 8.5 x 8.5cm / 1.55kg
CASE 6 BOTTLES | 32 x 27 x 10cm / 5kg
PALLET | 120 cases / 15 levels / 120 x 80 x 165cm / 738kg

BOTTLE EAN | 5602182370138
CASE EAN | 15602182370135
TARIFF CODE | 2204217910