



## RAVASQUEIRA RESERVA DA FAMÍLIA RED

**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2015

**VINEYARD AREA**  
14.24 hectares

**BOTTLING**  
September 2017

**VARIETIES**  
Touriga Nacional and Syrah (50/50%)

**PRODUCTION**  
30 272 bottles

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

**VITICULTURE**

- 7 Tons / ha
- Manual Harvested grapes
- Transported in 20kg boxes and stored for 24 hours in a cold chamber at 5°C.

**VINIFICATION**

- Hand sorting of the best bunches.
- Vinification of Syrah in open tanks with automatic step and with great focus on extraction.
- Vinification of Touriga Nacional in stainless steel tanks at lower temperatures (24°C). The aim was to guarantee the extraction of the structure of the Syrah and the freshness, exuberance of fruit and elegance of the Touriga Nacional.
- 60% of the lot aged 12 months in new french oak barrels.

**TASTING NOTE**  
Of deep and opaque grenadine color this wine is a clear reflection of the balance between the Touriga Nacional variety and the Syrah grape variety. In the mouth it presents ripe fruit in healthy coexistence with floral aromas, some fruit of white pulp and spices. The polished but present tannins give you a tension in the mouth that makes it perfect for the table.

**ANALYSIS**  
Alcoholic content: 13,5%  
Total acidity: 5,9g/L; pH:3,53  
Reduction sugars: 0,5g/L

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

**BOTTLE** 0.75CL | 31 x 8 x 8cm / 1.5kg  
**CASE** 6 BOTTLES | 54 x 33 x 9cm / 8.9kg  
**PALLET** | 60 cases / 4 levels / 120 x 80 x 135cm / 535kg

**BOTTLE EAN** | 5602182190132  
**CASE EAN** | 15602182190139  
**TARIFF CODE** | 2204217990