



RAVASQUEIRA RESERVA DA FAMÍLIA RED

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2017

VINEYARD AREA
14.24 hectares

BOTTLING
September 2019

VARIETIES
Touriga Nacional and Syrah (50/50%)

PRODUCTION
40 000 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 / 13 levels / 120 x 80 x 147cm / 535kg

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