



RAVASQUEIRA RESERVA DA FAMÍLIA RED

CLASSIFICATION

Regional Alentejo Wine

VINTAGE

2018

VINEYARD AREA

14.24 hectares

BOTTLING

September 2020

GRAPE 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
- Manually harvested grapes
- Transported in 20kg boxes and stored for 24 hours in a cold chamber at 5°C.

VINIFICATION

- Hand sorting of the best grape bunches.
- Vinification of Syrah in open tanks with automatic press and with great focus on the 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 the fruit and elegance of the Touriga Nacional.
- 60% of the blend aged 12 months in new french oak barrels.

TASTING NOTE

Dark, deep and opaque in color, this wine is a clear reflection of the balance between the Touriga Nacional and the Syrah grape varieties. When tasted it presents ripe black fruit in healthy coexistence with vegetable, floral and spice notes. The ageing both in barrels and in the bottle has provided a fine structure profile with polished but present tannins, providing a tension in the mouth making it perfect for complex dishes.

ANALYSIS

Alcoholic content: 14%

Total acidity: 5,8g/L; pH:3,65

Reduction sugars: 0,5g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

BOTTLE 0.75L	33 x 8 x 8cm / 1.5kg
CASE 6 BOTTLES	10 x 49 x 33cm / 9kg
PALLET	65 cases / 13 levels / 120 x 80 x 130cm / 579kg
BOTTLE EAN	5602182190132
CASE EAN	15602182190139
TARIFF CODE	2204217990