



## MONTE DA RAVASQUEIRA SUPERIOR WHITE

**CLASSIFICATION**  
Regional Alentejo wine

**VINTAGE**  
2019

**VARIETIES**  
Alvarinho, Arinto, Viognier  
& Semillon

**SOIL TYPE**  
Sandy loam with rocky influence.

**VITICULTURE**  
Grapes were hand-picked and kept in a refrigerated.

**VINIFICATION**

- Soft pressing in pneumatic press at low temperatures.
- Alcoholic fermentation in stainless steel vats with regular *battonage*.
- Part of the blend (20%) aged in French oak barrels for 6 months, increasing its complexity.

**TASTING NOTE**  
Citrus color, bright and greenish. Nose with notes of pineapple in syrup, passion fruit and mango. Notes of lime and biscuit with light smoked and ripe pineapple. When tasted, there is a fresh and mineral attack of the Alvarinho, full of spicy texture, but always with the same varietal sensation that shows in the nose, conveying elegance, balance and fulfillment to the tasting. Toasted and floral end.

**ANALYSIS**  
Alcohol content: 13%  
Total acidity: 5,5g/L; pH: 3,45  
Reduction sugar: 2,55g/L

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

**BOTTLE** 0.75L | 33 x 7 x 7cm / 1.2kg  
**CASE** 6 BTLS | 33 x 23 x 15cm / 7.2kg  
**PALLET** | 100 cases / 4 levels / 120 x 80 x 132cm / 720kg

**BOTTLE EAN** | 5602182360337  
**CASE EAN** | 15602182360334  
**TARIFF CODE** | 2204217910