



MONTE DA RAVASQUEIRA SYRAH + VIOGNIER

CLASSIFICATION
Regional Alentejo Wine

VINEYARD AREA
2 hectares

VINTAGE
2014

PRODUCTION
3 200 bottles

VARIETIES
Syrah (97%) and Viognier (3%)

SOIL TYPE
Clay-limestone with granite and xist

VITICULTURE

- Manual harvest.
- Grapes transported in 20kg boxes and conserved for 24 hours in a refrigeration chamber at 0°C.

VINIFICATION

- Bunches sorted by conveyor.
- Co-fermentation in winepress.
- End of alcoholic fermentation and aging of 18 months in new French oak barrels.

TASTING NOTE
Dense black color. Nose with mix of peppers, ripe red fruits, notes of tar and light peach and apricot. Mineral, full of volume, tannins in constant balance with the lively and vibrant acidity. Complex with notes of mocha, coffee and biscuits. Constant fine grain tannins with mineral and minty extension.

ANALYSIS
Alcoholic content: 14,5%
Total acidity: 5,8g/L; pH:3,58
Reduction sugars: 0,4g/L

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75CL | 32 x 8 x 8cm / 1.5kg
CASE 6 BOTTLES | 33 x 49 x 10cm / 8.9kg
PALLET | 65 cases / 13 levels / 120 x 80 x 130cm / 580kg

BOTTLE EAN | 5602182270131
CASE EAN | 15602182270138
TARIFF CODE | 22042180 90