



## RAVASQUEIRA TOURIGA FRANCA

**Region**  
Alentejo

**Vineyard area**  
1,5 hectares

**Classification**  
Vinho Regional Alentejano

**Bottling**  
September 2019

**Vintage**  
2017

**Production**  
2 500 bottles

**Grape variety**  
Touriga Franca

**Type of Soil**  
Clay-limestone with granite and xist

### Viticulture

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

### Vinification

- Bunches sorted by conveyor.
- Cold maceration for 72 hours at 8°C
- Fermentation in stainless steel vat with automatic stepping
- 18-month aging in French oak barrels

### Tasting Notes

Dark closed, opaque and dense colour. Nose with lush aromatic freshness. Serious with notes of black fruits, broom, black olive and mineral. In tasting, you can feel all aromatic descriptive, with attack and long volume, spicy and increasing tannins. Gradually opening and showing up with time in the glass, with increasing intensity in the tasting.

### Analysis

Teor alcoólico: 13,5%  
Acidez total: 5,6g/L; pH:3,72  
Açúcares redutores: 0,3g/L

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

<b>BOTTLE 0.75CL</b>	32 x 8 x 8cm / 1.5kg
<b>CASE 6 BOTTLES</b>	49 x 33 x 10cm / 8.9kg
<b>PALLET</b>	65 cases / 13 levels / 120 x 80 x 147cm / 770kg
<b>EAN BOTTLE</b>	5602182280130
<b>EAN CASE</b>	15602182281134
<b>TARIFF CODE</b>	2204217990