



RAVASQUEIRA VINHA DAS ROMÃS

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2016

VINEYARD AREA
7.5 hectares

BOTTLING
November 2018

VARIETIES
Syrah and Touriga Franca

PRODUCTION
33 000 bottles

SOIL TYPE
Sandy loam with rocky influence of granite and xist.

VITICULTURE

- 6,5 tons per hectare.
- Manual harvest.
- Grapes transported in 20kg boxes and stored in a refrigerated chamber at 0°C.

VINIFICATION

- The grapes were selected on a picking carpet before entering the press.
- Vinification in open tanks with automatic plunges and with extensive work of extraction.
- 100% of the batch aged 20 months in new French oak barrels.

TASTING NOTE
Dense red color, dark and opaque. Nose, at first, is closed, before showing its complexity of black fruits, cedar, fruits of the forest, mix of spices, cardamom and earthy character. Tasteful, solid tannins and growing but thin and elegant in the end. Very fresh, granite mineral finish. It will develop its full potential during the next 10 years.

ANALYSIS
Alcohol content: 14%
Total acidity: 5,5g/L; pH:3,78
Reduction sugars: 0,4g/L

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75CL | 30 x 8x 8cm / 1.3kg
CASE 6 BOTTLES | 30 x 25 x 19cm / 8.9kg
PALLET | 77 cases / 7 levels / 120 x 80 x 160cm / 690kg

BOTTLE EAN | 5602182059132
CASE EAN | 15602182059139
TARIFF CODE | 22042180 90