



RAVASQUEIRA VINHA DAS ROMÃS

classification Regional Alentejo Wine vintage 2020

VINEYARD AREA

7.5 hectares

GRAPE VARIETIES

Touriga Franca & Syrah

SOIL TYPE

Sandy loam with rocky influence of granite and schist.

VITICULTURE

 Grapes harvested from the coolest areas of our Vinha das Romãs to 20kg boxes with the support of aerial photographs and the vigor of our vineyard. Grapes were kept in a cold chamber at 1° C.

VINIFICATION

- Manual placement of grapes in the press and pressing by grape bunches.
- Utilization of the initial part of the pressing where the color is non-existent.
- Up to 1/3 of the fermentation in stainless steel tanks and thereafter in new French oak barrels, where the work of *battonage* was extended for 6 months.

TASTING NOTE

Strong minerality on the nose with notes of fruits such as peach and apricot. The crisp acidity that is the main feature of this wine is balanced by the presence of fruit. The aromas of toast and toasted bread accentuated by the creaminess that the aging has given, make this a white to store in a wine cellar. It is exciting to think how it will be in a few years time.

ANALYSIS

Alcohol content: 12,5% Total acidity: 5,7g/L; pH: 3,2 Reduction sugars: 0,4g/L

winemakers Pedro Pereira Gonçalves

Vasco Rosa Santos

BOTTLE 0.75L CASE 6 BOTTLES PALLET | 30 x 8 x 8cm / 1.3kg | 30 x 25 x 19cm / 8.9kg | 77 cases / 7 levels / 120 x 80 x 210cm / 686kg

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