



MONTE DA RAVASQUEIRA VIOGNIER

CLASSIFICATION VINTAGE Regional Alentejo Wine 2014

VINEYARD AREA BOTTLING 1.4 hectares June 2015

VARIETY PRODUCTION 3 286 bottles Viognier

SOIL TYPE Clay-limestone

VITICULTURE

- 7 ton/ha.
- Manual harvest.
- Grapes transported in 20 kg boxes and conserved for 48 hours in a refrigeration chamber at 0°C.

VINIFICATION

Aged for 6 months in French oak barrels at low temperatures, with mild battonage only at the end of fermentation, in order to feel at first all the expressiveness of the variety, followed by the texture and complexity of the wood.

TASTING NOTE

Light green straw colour, with bright lemony tones. Intense nose of apricot and white chocolate. Profile of great intensity, mineral, spicy, and complex, with notes of matchstick head and light gunpowder. To taste, it is bulky and textured, mineral, with predominant notes of pineapple, tangerine, and a hint of mint. A wine to be appreciated now, but with great potential of guard.

ANALYSIS

Alcoholic content: 13% Total acidity: 7,2g/L; pH:3,19 Reduction sugars: 0,7g/L

CHIEF WINEMAKER **ASSISTANT WINEMAKER** Pedro Pereira Gonçalves Vasco Rosa Santos

BOTTLE 0.75CL | 32 x 8 x 8cm / 1.3kg $\textbf{CASE 6} \hspace{0.1cm} \textbf{BOTTLES} \hspace{0.1cm} \textbf{|} \hspace{0.1cm} \textbf{10} \hspace{0.1cm} x \hspace{0.1cm} \textbf{49} \hspace{0.1cm} x \hspace{0.1cm} \textbf{33cm} \hspace{0.1cm} / \hspace{0.1cm} \textbf{9.6kg}$

| 65 cases / 13 levels / 120 x 80 x 167cm / 625kg PALLET

BOTTLE EAN 5602182110338 CASE EAN 35602182110339 TARIFF CODE 2204217910









