



## RAVASQUEIRA HERITAGE BRANCO

### REGION

Alentejo

### CLASSIFICATION

Regional Alentejo Wine

### VINTAGE

2019

### VARIETIES

Viognier, Alvarinho, Arinto & Marsanne

### SOIL TYPE

Sandy loam with rocky influence of granite and xist.

### VITICULTURE

- 7 Tons / ha.
- Hand harvested.
- Grapes transported in boxes of 20 kg and stored for 3 days in a cold chamber at 0°C.

### VINIFICATION

- Manual bunch selection.
- Low temperature pressing of each grape variety separately for fermentation tanks.
- Fermentation in stainless steel vats of each grape variety and passage to new barrels at the end of December 2015 only of the last 225 Lts of each vat, where the yeasts and compounds that in the following 12 months, in a reductive environment, transmitted an unusual character and richness to this wine.
- The barrels were left 12 months without influence and intervention and were opened in December 2016 for tasting and blending.

### TASTING NOTE

It is rich in lime notes, some orange blossom and stone fruit, presenting itself as mineral and slightly paraffin. In the tasting, it reveals itself very rich, with defined acidity and crispness. With notes of confectionery, unctuous and long and textured finish. To be drunk at a temperature of 14°C shows all its qualities at the table contrasting with most white wines.

### ANALYSIS

Alcohol content: 14%

Total acidity: 5,6g/L; pH:3,64

Reduction sugars: 0,7g/L

### WINEMAKERS

David Baverstock & Vasco Rosa Santos

**BOTTLE** 0.75CL | 30 x 9 x 9cm / 1.4kg  
**CASE** 3 BOTTLES | 10 x 30 x 25cm / 4.3kg  
**PALLET** 120 cases | 20 levels | 120 x 80 x 200cm | 516kg

**BOTTLE EAN** | 5602182100339  
**CASE EAN** | 15602182370135  
**TARIFF CODE** | 2204217910

