



## RAVASQUEIRA LATE HARVEST

**REGION**  
Alentejo

**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2022

**VARIETY**  
Viognier

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

### VITICULTURE

- Initial harvest with the purpose of leaving only one bunch per stick.
- Manual harvest of these bunches during cool morning, at the end of September.
- Bunches transported in boxes of 20 kg.
- Grapes stored for 7 days in a cold chamber at 0°C and frozen for 12 days at -5°C.

### VINIFICATION

- Sorting carpet for bunch selection.
- Pressing in pneumatic press with a gland at 2°C for 16 hours.
- Alcoholic fermentation and stage in stainless steel on lees with light *battonage*.

### TASTING NOTE

With a yellow, lemon, with greenish tones colour. Complex matrix of blend of ripe citrus fruits with guava, tangerine peel, marmalade, honey and pineapple in syrup. Fat, but fresh with intense grapefruit. When tasted, it is rich and full. Sweetness in constant balance with acidity and without overlap. Mineral, with unusual texture, is the perfect combination with entree of cheeses, nuts and patés, or with fruit-based desserts. You can also drink alone.

### ANALYSIS

Alcohol content: 11,5%  
Total acidity: 6g/L; pH:3,12  
Reduction sugars: 125g/L

### WINEMAKERS

David Baverstock  
Vasco Rosa Santos

**BOTTLE** 0.375CL | 20 x 6 x 6cm / 1kg  
**CASE 6 BOTTLES** | 70 x 37 x 27cm / 4.9kg  
**PALLET** | 135 cases / 15 levels / 120 x 80 x 105cm / 662kg

**BOTTLE EAN** | 5602182130350  
**CASE EAN** | 35602182130351  
**TARIFF CODE** | 2204218310