



RAVASQUEIRA VINHA DAS ROMÃS

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2020

VINEYARD AREA
7.5 hectares

BOTTLING
September 2022

GRAPE VARIETIES
Touriga Franca & Syrah

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

VITICULTURE

- Manually harvested.
- Grapes transported in 20kg boxes and stored for 48 hours 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 pressing and with extensive work of extraction.
- 100% of the blend aged for 20 months in new French oak barrels.

TASTING NOTE
Dense red colour, 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 aroma. Tasteful, solid tannins and growing but thin and elegant in the end. Very fresh, granite mineral finish. Potential in bottle during the period 2020-2030.

ANALYSIS
Alcohol Content: 14,5%
Total Acidity: 5,2g/L; pH: 3,55
Reduction Sugars: 0,36g/L

WINEMAKERS
Vasco Rosa Santos & David Baverstock

BOTTLE 0.75L	30 x 8 x 8cm / 1.4kg
CASE 6 BOTTLES	19 x 30 x 25cm / 8.6kg
PALLET	77 cases / 7 levels / 120 x 80 x 133cm / 685,3kg
BOTTLE EAN	5602182059132
CASE EAN	15602182059139
TARIFF CODE	22042180