



RAVASQUEIRA CLÁSSICO WHITE

CLASSIFICATION

Regional Alentejo Wine

VINTAGE

2020

VARIETY

Antão Vaz, Arinto & Viognier

SOIL TYPE

Sandy loam with rocky influence.

VITICULTURE

Grapes were hand-picked and kept in a refrigerated chamber.

VINIFICATION

- Soft pressing in pneumatic press at low temperatures.
- Alcoholic fermentation and aging at low temperatures (12°C) in stainless steel tanks with light *battonage*.
- No barrel aging, showing the grape varieties' full potential.

TASTING NOTE

Clear and bright greenish color. In the nose, you will feel an aromatic intensity of tropical notes and intense fresh fruit, apricot and peach, which reveal an aroma full of character. When tasted, it has a fresh, vibrant attack, with texture and volume all in great harmony. Notes of asparagus, mineral and very well balanced. You can feel the influence of each of the grape varieties present. It shows great freshness and balance.

ANALYSIS

Alcohol content: 13%

Total acidity: 5,5g/L; pH: 3,45

Reduction sugar: 2,5 g/L

WINEMAKERS

Pedro Pereira Gonçalves

Vasco Rosa Santos

BOTTLE 0.75L	33 x 7 x 7cm / 1.2kg
CASE 6 BOTTLES	33 x 23 x 15cm / 7.2kg
PALLET	100 cases / 4 levels / 120 x 80 x 132cm / 720kg
BOTTLE EAN	5602182050337
CASE EAN	15602182050334
TARIFF CODE	2204217910