



RAVASQUEIRA LICOROSO

REGION
Alentejo

VINEYARD AREA
1 hectare

CLASSIFICATION
Regional Alentejo Wine

BOTTLING
May 2017

VINTAGE
2016

PRODUCTION
2 000 bottles

VARIETIES

Touriga Nacional, Touriga Franca and Tinta Roriz

SOIL TYPE

Sandy loam with rocky influence of granite and xist.

VITICULTURE

- Average of 6 tons / ha.
- Manual harvesting.
- Selection of areas of each block of each variety with more sun exposure, more water deficit, in particular the lines of vines closer to cork oaks.

VINIFICATION

- Sorting carpet for bunch selection.
- Joint vinification of three grape varieties, in traditional winery.
- 1/3 of the batch staged in French oak barrels.

TASTING NOTE

Deep ruby color. Nose of elegant and fine, fresh and intense aromas of black currant, cherry, blueberries and notes of licorice, rosemary and light spices. The proof is full of rich black fruit and concentrated with very elegant but firm and well integrated tannins. It shows great balance and delicacy with a focus on the varietal expression of the Tourigas.

ANALYSIS

Alcohol content: 18%
Total acidity: 4,32g/L; pH:3,66
Reduction sugars: 123g/L

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos



UNIT SALE	HEIGHT (CM)	WIDTH (CM)	DEPTH (CM)	WEIGHT (KG)	PALLETIZ. (BX)	BASE	NÍVEIS	PALETE
5602182070137	17	13,5	13,5	1,62	1	28	8	224
SHIPPING BOX	CAPACITY	HEIGHT (CM)	WIDTH (CM)	DEPTH. (CM)	PESO (KG)	EURO PALLET	HEIGHT (CM)	WEIGHT (KG)
15602182070134	1 BOTTLE	19,6	17	17	2,7	120 x 80	185	681