



RAVASQUEIRA PREMIUM ROSÉ

REGION
Alentejo

VINEYARD AREA
7.5 hectares

CLASSIFICATION
Regional Alentejo Wine

BOTTLING
July 2017

VINTAGE
2016

PRODUCTION
3 550 bottles

VARIETIES
Touriga Nacional

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

VITICULTURE

- 6 Tons / ha.
- Hand harvested in 5 different blocks of Touriga Nacional.
- Grapes transported in boxes of 20 kg and stored for 48 hours in a cold chamber at 0°C and vinified at the same temperature.

VINIFICATION

- Manual sorting of bunches.
- Direct cold pressing of each block separately for cold tanks.
- Passage to barrels and fermentation for 16 days in barrels with daily *battonage*.
- The following 2 moths with light *battonage*.
- Stage on the lees in barrels for 6 months.

TASTING NOTE

With an old world profile, salmon colour proves to be elegant and superb in texture, with delicate fruit and minerality. In the nose, it is fragrant, floral with light smoky notes, white chocolate and white cherry. In the test, it is full of texture and finesse, dry, mineral, juicy and long.

ANALYSIS

Alcohol content: 13,0%
Total acidity: 6,1g/L; pH:3,52
Reduction sugars: 0,6g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

TARIFF CODE 2204218310

UNIT SALE	HEIGHT (CM)	WIDTH (CM)	DEPTH (CM)	WEIGHT (KG)	PALLETIZ. (BX)	BASE	LEVELS	PALLET
5602182100230	30	8,0	8,0	1,45	1	9	13	120
SHIPPING BOX	CAPACITY	LENGHT (CM)	WIDTH (CM)	HEIGHT (CM)	WEIGHT (KG)	EURO PALLET	HEIGHT (CM)	WEIGHT (KG)
25602182100234	3 BOTTLES	30,2	26,4	8,0	4,3	120 x 80	165	516