



RAVASQUEIRA PREMIUM ROSÉ

REGION
Alentejo

VINEYARD AREA
7.5 hectares

CLASSIFICATION
Regional Alentejo Wine

BOTTLING
November 2018

VINTAGE
2017

PRODUCTION
3 180 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 months 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: 6,8g/L; pH:3,22
Reduction sugars: 0,6g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

BOTTLE 0.75CL | 30 x 9 x 9cm / 1.4kg
CASE 3 BOTTLES | 10 x 30 x 25cm / 4.3kg
PALLET | 120 cases / 20 levels / 120 x 80 x 200cm / 520kg

BOTTLE EAN | 5602182100230
CASE EAN | 25602182100234
TARIFF CODE | 2204218310

