



RAVASQUEIRA SUPERIOR WHITE

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2020

GRAPE VARIETIES
Alvarinho, Arinto, Viognier
& Semillon

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 in stainless steel vats with regular *battonage*.
- Part of the blend (20%) aged in French oak barrels for 6 months, increasing its complexity.

TASTING NOTE
Bright citrus color. Nose with notes of pineapple in syrup, passion fruit and mango from the Viognier grape variety. Notes of lime, biscuit, ripe pineapple and light smoke. When tasted, it has a fresh and mineral attack from Alvarinho, full of spicy texture, but always with the same varietal sensation that is felt in the nose, conveying elegance, balance and length to the tasting. It presents a toasted and floral finish.

ANALYSIS
Alcohol content: 13%
Total acidity: 5,6g/L; pH:3,56
Reduction sugar: 2,54g/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	5602182360337
CASE EAN	15602182360334
TARIFF CODE	2204217910