



RAVASQUEIRA VINHA DAS ROMÃS

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2019

VINEYARD AREA
7.5 hectares

BOTTLING
September 2021

GRAPE VARIETIES
Touriga Franca & Syrah

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

VITICULTURE

- 6,5 tons per hectare.
- Manually harvested.
- Grapes transported in 20kg boxes and stored for 48 hours in a refrigerated chamber at 0°C.

VINIFICATION

- The grapes were selected on a picking carpet before entering the press.
- Vinification in open tanks with automatic pressing and with extensive work of extraction.
- 100% of the blend aged for 20 months in new French oak barrels.

TASTING NOTE
Dense red color, dark and opaque. Nose at first is closed and later complex with notes of black fruits, cedar, forest fruits, pennyroyal, mix of spices, cardamom and earth. Rich taste characterized by the presence of solid and growing tannins but with a fine and elegant ending. Fresh with a granite mineral finish. It will develop its full potential over the next 10 years.

ANALYSIS
Alcohol Content: 14,5%
Total Acidity: 5,3g/L; pH: 3,6
Reduction Sugars: 0,3g/L

WINEMAKERS
Vasco Rosa Santos & David Baverstock

BOTTLE 0.75L | 30 x 8 x 8cm / 1.3kg
CASE 6 BOTTLES | 30 x 25 x 19cm / 8.9kg
PALLET | 77 cases / 7 levels / 120 x 80 x 210cm / 685kg

BOTTLE EAN | 5602182059132
CASE EAN | 15602182059139
TARIFF CODE | 22042180