



RAVASQUEIRA HERITAGE TINTO

REGION
Alentejo

VINEYARD AREA
8 421 Plants

CLASSIFICATION
Regional Alentejo Wine

BOTTLING
April 2022

VINTAGE
2017

PRODUCTION
1,9Kg/plant

VARIETIES

Syrah, Touriga Nacional, Touriga Franca, Alicante Bouschet & Petit Verdot

SOIL TYPE

Sandy loam with rocky influence of granite and xist.

VITICULTURE

- The precision viticulture of 2014 resulted in the zoning of several zones of each variety and of each of these zones, plants in particular. These plants, of higher concentration, with smaller berries, with higher acidity and stage potential were manually harvested for boxes and remained at 2°C for 2 days.

VINIFICATION

- Manual sorting of bunches.
- Cold maceration for 5 days, in mills with 3 tons in order to increase the contact surface between solids and liquid.
- Long fermentation of 12 days.
- Direct passage to barrels at the end of alcoholic fermentation with malolactic fermentation carried out in these.
- Ageing of 24 months in new French oak barrels. Further ageing in bottle of one year.

TASTING NOTE

Dark red colour, dense and opaque. Complex and intense nose with barrel end. Peas, cedar, light iodine, black olives, cocoa and intense mixture of black and red fruit and dried figs. Spicy, with black pepper, thyme and mineral extension. In the tasting has cut tannins, thin and growing with concentration in the medium of taste, balsamic freshness, meat, plums, blueberries and blueberries, full strength and mineral finish. It can and should be decanted. To drink between 2017 and 2037.

ANALYSIS

Alcohol content: 14%
Total acidity: 5,7g/L; pH:3,57
Reduction sugars: 0,6g/L

WINEMAKERS

David Baverstock & 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 | 516kg

BOTTLE EAN | 5602182100131
CASE EAN | 25602182100135
TARIFF CODE | 2204218090