



RAVASQUEIRA

SYRAH

CLASSIFICATION VINTAGE Regional Alentejo Wine 2021

GRAPE VARIETY SOIL TYPE

Syrah Sandy loam with rocky influence.

VITICULTURE

Grapes manually and mechanically harvested.

VINIFICATION

- Partial crushing;
- Cold pre-fermentative maceration and fermentation at 29°C;
- 8-months aging in French and American oak barrels.

TASTING NOTE

Dark and dense garnet color. Nose of great impact and balance between notes of ripe black fruit, plum and fig and notes of aging in wood. When tasted it presents a unique lightness and power with a velvety texture, perfect to have at the table. This wine was designed to show the full potential of the Syrah grape variety and to be paired with the best Portuguese gastronomy. It goes well with red meat dishes or other meat dishes with strong and intense flavors.

ANALYSIS

Alcohol content: 13,5% Total acidity: 5,7g/L; pH:3,6 Reduction sugar: 3,8g/L

CHIEF WINEMAKER WINEMAKER

David Bayerstock & Vasco Rosa Santos

 $133 \times 7 \times 7 \text{cm} / 1.2 \text{kg}$ **BOTTLE** 0.75L 133 x 23 x 15cm / 7.2kg CASE 6 BTLS

1 100 cases / 4 levels / 120 x 80 x 132cm / 720kg PALLET

BOTTLE EAN 15602182344139 115602182344136 CASE EAN TARIFF CODE 12204218090











