



## RAVASQUEIRA SPARKLING BRUT NATURE

**REGION**  
Alentejo

**VINEYARD AREA**  
1.4 hectares

**CLASSIFICATION**  
Regional Alentejo Wine

**BOTTLING**  
December 2014

**VINTAGE**  
2014

**PRODUCTION**  
3 990 bottles

**VARIETIES**  
Alfrocheiro.

**SOIL TYPE**  
Sandy loam with rocky influence of granite and xist.

### VITICULTURA

- 8 Tons / ha
- Hand Harvested.
- Grapes transported in boxes of 20 kg and preserved before pressing, in a cold room at 0°C. For this sparkling wine, only the later maturing bunches were harvested in order to obtain a foaming base with more acidity, low alcohol and a more neutral character.

### VINIFICATION

- The grapes were hand selected on a sorting carpet before entering the press and were lightly pressed.
- The first alcoholic fermentation took place at a temperature of 13 / 14°C in small vats of 500 liters.
- Bottling for second fermentation was done according to the traditional method, with free yeasts and manually, resulting in a constant temperature at 17°C.
- *Battonage* was made to each bottle every two months until *degorgement*.
- All done manually from the harvest to the box.

### TASTING NOTES

When tasted, it is complex, with a very lively acidity and a very fine bubble, with notes of crystallized fruit and biscuit.

**ANALYSIS**  
Alcohol content: 12,3%  
Total Acidity: 7,5g/L; pH:3,2  
Reduction sugar: 1,9g/L

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

**BOTTLE** 0.75CL | 30 x 10 x 10cm / 1.73kg  
**CASE** 1 BOTTLES | 35,3 x 13,5 x 11cm / 2.3kg  
**PALLET** | 180 caixas / 15 niveis / 120 x 80 x 167cm / 414kg

**BOTTLE EAN** | 5602182340230  
**CASE EAN** | 25602182340234