



RAVASQUEIRA LATE HARVEST

REGION
Alentejo

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2021

VARIETY
Viognier

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

VITICULTURE

- Initial harvest with the purpose of leaving only one bunch per stick.
- Manual harvest of these bunches during cool morning, at the end of September.
- Bunches transported in boxes of 20 kg.
- Grapes stored for 7 days in a cold chamber at 0°C and frozen for 12 days at -5°C.

VINIFICATION

- Sorting carpet for bunch selection.
- Pressing in pneumatic press with a gland at 2°C for 16 hours.
- Alcoholic fermentation and stage in stainless steel on lees with light *battonage*.

TASTING NOTE
With a yellow, lemon, with greenish tones colour. Complex matrix of blend of ripe citrus fruits with guava, tangerine peel, marmalade, honey and pineapple in syrup. Fat, but fresh with intense grapefruit. When tasted, it is rich and full. Sweetness in constant balance with acidity and without overlap. Mineral, with unusual texture, is the perfect combination with entree of cheeses, nuts and patés, or with fruit-based desserts. You can also drink alone.

ANALYSIS
Alcohol content: 14%
Total acidity: 7g/L; pH:3,29
Reduction sugars: 58,9g/L

WINEMAKERS
David Baverstock
Vasco Rosa Santos

BOTTLE 0.375CL | 20 x 6 x 6cm / 1kg
CASE 6 BOTTLES | 70 x 37 x 27cm / 4.9kg
PALLET | 135 cases / 15 levels / 120 x 80 x 105cm / 662kg

BOTTLE EAN | 5602182130350
CASE EAN | 35602182130351
TARIFF CODE | 2204218310