



RAVASQUEIRA RESERVA DA FAMÍLIA WHITE

REGION

Alentejo

VINEYARD AREA

3,61 hectares

CLASSIFICATION

Regional Alentejano Wine

PRODUCTION

20 500 bottles

VINTAGE

2022

GRAPE VARIETIES

Alvarinho and Viognier

SOIL TYPE

Sandy loam with rocky influence of granite and schist.

VITICULTURE

- 5,6 Tons/ha.
- Manually harvested grapes.
- Grapes transported in 20kg boxes and stored for 24 hours in a cold chamber at 0°C.

VINIFICATION

- Manually selected grape bunches.
- Both Alvarinho and Viognier fermented in stainless steel vats and French oak barrels (20% new / 80% used).
- Aged at low temperatures on lees with light *battonage* for 6 months before bottling.

TASTING NOTE

Presenting a yellowish color with hints of green, this wine displays great minerality and well marked notes of ripe citrus fruit. When tasted it presents an unctuousness, reflecting the aging on lees with light *battonage* during 6 months before bottling. A complex wine full of harmony and elevation, presenting a wide gastronomic spectrum. Ideal to drink now or to store.

ANALYSIS

Alcoholic Content: 13%

Total Acidity: 5,9g/L; pH:3,33

Reduction Sugars: 1,3g/L

WINEMAKERS

David Baverstock

Vasco Rosa Santos

BOTTLE 0.75L	33 x 8 x 8cm / 1.5kg
CASE 6 BOTTLES	32 x 23 x 16cm / 8.9kg
PALLET	84 cases / 4 levels / 120 x 80 x 128cm / 748kg
BOTTLE EAN	5602182190330
CASE EAN	15602182190337
TARIFF CODE	2204217910