



## RAVASQUEIRA TOURIGA NACIONAL

**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2021

**GRAPE VARIETY**  
Touriga Nacional

**SOIL TYPE**  
Clay-limestone with rocky influence of granite and schist.

**VITICULTURE**  
Selection of specific plants and zones within each plot. Mechanical harvest to pallets of 500kgs.

**VINIFICATION**

- Destemmed grapes that undergo a 2-day cold maceration in 7-ton tanks and 9-ton truncated conical vats.
- Fermentation of 10 days at a lower than normal maximum temperature of 26°C.
- Partial aging for 6 months in new and used French oak barrels of up to 4 years, and a short bottle aging period before entering the market.

**TASTING NOTE**  
Light violet color, dense and dark. It has a noble and intense profile with notes of cedar and pine needles taking prominence. It offers a rich, fresh and elegant tasting. Great attack with fine tannins with a full, lively, fresh finish. Notes of fruit, plum and even blackberry without being too ripe.

**ANALYSIS**  
Alcohol Content: 14%  
Total Acidity: 5,2g/L; pH: 3,7  
Reduction Sugars: 3,8g/L

**WINEMAKERS**  
David Baverstock                                  Vasco Rosa Santos

**BOTTLE 0.75L** | 33 x 7 x 7cm / 1.2kg  
**CASE 6 BTLS** | 33 x 23 x 15cm / 7.2kg  
**PALLET** | 100 cases / 4 levels / 120 x 80 x 132cm / 720kg

**BOTTLE EAN** | 5602182346133  
**CASE EAN** | 15602182346130  
**TARIFF CODE** | 22042180