



RAVASQUEIRA VINHA DAS ROMÃS

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2022

VINEYARD AREA
7.5 hectares

GRAPE VARIETIES
Touriga Franca & Syrah

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

VITICULTURE

- Grapes harvested from the coolest areas of our Vinha das Romãs to 20kg boxes with the support of aerial photographs and the vigor of our vineyard. Grapes were kept in a cold chamber at 1° C.

VINIFICATION

- Manual placement of grapes in the press and pressing by grape bunches.
- Utilization of the initial part of the pressing where the color is non-existent.
- Up to 1/3 of the fermentation in stainless steel tanks and thereafter in new French oak barrels, where the work of *battonage* was extended for 6 months.

TASTING NOTE
Strong minerality on the nose with notes of fruits such as peach and apricot. The crisp acidity that is the main feature of this wine is balanced by the presence of fruit. The aromas of toast and toasted bread accentuated by the creaminess that the aging has given, make this a white to store in a wine cellar. It is exciting to think how it will be in a few years time.

ANALYSIS
Alcohol content: 12,5% Total
acidity: 5,9g/L; pH: 3,3
Reduction sugars: 0,6g/L

WINEMAKERS
David Bayerstock
Vasco Rosa Santos

BOTTLE 0.75L	30 x 8 x 8cm / 1.4kg
CASE 6 BOTTLES	19 x 30 x 25cm / 8.6kg
PALLET 77CXS	7 levels / 120 x 80 x 133cm / 685,3kg

BOTTLE EAN	5602182052331
CASE EAN	15602182052338
TARIFF CODE	22042179

