



RAVASQUEIRA RESERVA DA FAMÍLIA RED

REGION VINEYARD AREA Alentejo 14,24 hectares

CLASSIFICATION BOTTLING
Regional Alentejo Wine Setembro 2017

VINTAGE PRODUCTION 30 272 bottles

VARIETIES

Touriga Nacional (50%) and Syrah (50%).

SOIL TYPE

Sandy loam with rocky influence of granite and xist.

VITICULTURE

- 7 Tons / ha
- Manual Harvested grapes
- Transported in 20kg boxes and stored for 24 hours in a cold chamber at 5°C.

VINIFICATION

- Hand sorting of the best bunches.
- Vinification of Syrah in open tanks with automatic step and with great focus on extraction.
- Vinification of Touriga Nacional in stainless steel tanks at lower temperatures (24°C).
 The aim was to guarantee the extraction of the structure of the Syrah and the
 freshness, exuberance of fruit and elegance of the Touriga Nacional.
- 60% of the lot aged 12 months in new french oak barrels.

TASTING NOTE

Of deep and opaque grenadine color this wine is a clear reflection of the balance between the Touriga Nacional variety and the Syrah grape variety. In the mouth it presents ripe fruit in healthy coexistence with floral aromas, some fruit of white pulp and spices. The polished but present tannins give you a tension in the mouth that makes it perfect for the table.

ANALYSIS

Alcoholic content: 13,5% Total acidity: 5,9g/L; pH:3,53 Reduction sugars: 0,5g/L CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

TARIFF CODE 2204217990

UNIT SA (0,75 L		WIDTH (CM)	DEPTH (CM)	WEIGHT (KG)		PALLETIZ. (BX)	BASE	LEVELS	PALLET
5602182190	132 31	8	8	1,5		1	15	4	60
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SHIPPII BOX	IG CAPACITY	LENGHT (CM)	WIDTH (CM)	HEIGHT (CM)	WEIGHT (KG)	EURO PALLET		HEIGHT (CM)	WEIGHT (KG)
1560218219	0139 6 GARRAFAS	53,5	8,5	32,5	8,9	120 x 80		135	535

