



## RAVASQUEIRA LICOROSO

**REGION**  
Alentejo

**VINEYARD AREA**  
1 hectare

**CLASSIFICATION**  
Regional Alentejo Wine

**BOTTLING**  
May 2018

**VINTAGE**  
2017

**PRODUCTION**  
3 333 bottles

### VARIETIES

Touriga Nacional, Touriga Franca and Tinta Roriz

### SOIL TYPE

Sandy loam with rocky influence of granite and xist.

### VITICULTURE

- Average of 6 tons / ha.
- Manual harvesting.
- Selection of areas of each block of each variety with more sun exposure, more water deficit, in particular the lines of vines closer to cork oaks.

### VINIFICATION

- Sorting carpet for bunch selection.
- Joint vinification of three grape varieties, in traditional winery.
- 1/3 of the batch staged in French oak barrels.

### TASTING NOTE

Deep ruby color. Nose of elegant and fine, fresh and intense aromas of black currant, cherry, blueberries and notes of licorice, rosemary and light spices. The proof is full of rich black fruit and concentrated with very elegant but firm and well integrated tannins. It shows great balance and delicacy with a focus on the varietal expression of the Tourigas.

### ANALYSIS

Alcohol content: 18.5%  
Total acidity: 4,32g/L; pH:3,66  
Reduction sugars: 123g/L

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos



**BOTTLE** 0.75CL | 17 x 13.5 x 13.5cm / 1.6kg  
**CASE** 6 BOTTLES | 20 x 17 x 17cm / 2.7kg  
**PALLET** | 224 cases / 7 levels / 120 x 80 x 140cm / 605kg

**BOTTLE EAN** | 5602182070137  
**CASE EAN** | 15602182070134  
**TARIFF CODE** | 220421910