



RAVASQUEIRA SYRAH + VIOGNIER

CLASSIFICATION
Regional Alentejo Wine

VINEYARD AREA
2 hectares

VINTAGE
2018

BOTTLING
August 2020

GRAPE VARIETIES
Syrah (97%) & Viognier (3%)

PRODUCTION
3 200 bottles

SOIL TYPE
Clay-limestone with granite and schist.

VITICULTURE

- Manually harvested.
- Grapes transported in 20kg boxes and conserved for 24 hours in a refrigeration chamber at 0°C.

VINIFICATION

- Grape bunches sorted by conveyor.
- Co-fermentation in open-top fermenter.
- End of alcoholic fermentation and aging of 18 months in new French oak barrels.

TASTING NOTE
Dense black color. Nose with mix of peppers, ripe red fruits, notes of tar and light peach and apricot. Mineral, full of volume, tannins in constant balance with a lively and vibrant acidity. Complex with notes of mocha, coffee and biscuits. Fine tannins with a mineral and minty aftertaste.

ANALYSIS
Alcoholic content: 14,3%
Total acidity: 6g/L; pH: 3,65
Reduction sugars: 0,3g/L

CHIEF WINEMAKER
Pedro Pereira Gonçalves

WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75L | 33 x 8 x 8cm / 1.5kg
CASE 6 BOTTLES | 17 x 32 x 25cm / 8.9kg
PALLET | 77 cases / 7 levels / 120 x 80 x 119cm / 685kg

BOTTLE EAN | 5602182270131
CASE EAN | 15602182270138
TARIFF CODE | 2204218090