



## RAVASQUEIRA TOURIGA FRANCA

**REGION**  
Alentejo

**VINEYARD AREA**  
1,5 hectares

**CLASSIFICATION**  
Vinho Regional Alentejano

**VINTAGE**  
2018

**GRAPE VARIETY**  
Touriga Franca

**TYPE OF SOIL**  
Clay-limestone with granite and schist.

**VITICULTURE**

- 6 Tons / hectare.
- Manual harvest.
- Grapes transported in 20kg boxes and stored for 48 hours in a refrigerated chamber at 0°C.

**VINIFICATION**

- Grape bunches sorted manually by conveyor.
- Cold maceration for 72 hours at 8°C.
- Fermentation in stainless steel vats with automatic pressing.
- Aged for 18 months in French oak barrels.

**TASTING NOTE**  
It has a dark closed color, opaque and dense. Nose with exuberant aromatic freshness. Serious with notes of black fruits, broom flowers, black olives and minerals. When tasted you can feel all the aromatic characteristics, with attack and long volume, spicy and growing tannins. Gradually opening with time inside the glass and increasing intensity during the tasting.

**ANALYSIS**  
Teor alcoólico: 12,9%  
Acidez total: 5,4g/L; pH:3,9  
Açúcares redutores: 0,3g/L

**WINEMAKERS**  
Pedro Pereira Gonçalves

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 / 686kg

**EAN BOTTLE** | 5602182280130  
**EAN CASE** | 15602182281134  
**TARIFF CODE** | 2204218090