



RAVASQUEIRA TOURIGA FRANCA

REGION
Alentejo

VINEYARD AREA
1,5 hectares

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2019

GRAPE VARIETY
Touriga Franca

TYPE OF SOIL
Clay-limestone with granite and schist.

VITICULTURE

- 6 tons per hectare.
- Manual harvest.
- Grapes transported in 20kg boxes.
- Grapes 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
Alcoholic content: 14,5%
Total acidity: 5,2g/L; pH: 3,68
Reductions sugars: 0,4g/L

WINEMAKERS
Pedro Pereira Gonçalves

Vasco Rosa Santos

BOTTLE 0.75L | 33 x 8 x 8cm / 1.5kg
CASE 6 BOTTLES | 16 x 32 x 25cm / 8.9kg
PALLET | 77 cases / 7 levels / 120 x 80 x 112cm / 685kg

EAN BOTTLE | 5602182280130
EAN CASE | 15602182281134
TARIFF CODE | 22042180