



RAVASQUEIRA VIOGNIER

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2019

VINEYARD AREA
1.4 hectares

BOTTLING
October 2020

GRAPE VARIETY
Viognier

PRODUCTION
3 286 bottles

SOIL TYPE
Clay-limestone

VITICULTURE

- 7 ton/ha.
- Manual harvest.
- Grapes transported in 20kg boxes and conserved for 48 hours in a refrigeration chamber at 0°C.

VINIFICATION

Aged for 6 months in French oak barrels at low temperatures, with light *battonage* only at the end of fermentation, in order to feel, at first, all the expressiveness of the grape variety, followed by the texture and complexity of the wood.

TASTING NOTE

Intense and bright greenish color with lemon tones. Intense nose of orange blossom, gaining expression with time and temperature in the glass. Floral and light tropical notes with mild white pepper. Dry style with focus on freshness-acidity and texture. When tasted it presents a mineral character with citrus notes. A wine to appreciate now, but with great aging potential.

ANALYSIS

Alcoholic content: 14%
Total acidity: 5,4g/L; pH:3,45
Reduction sugars: 0,7g/L

WINEMAKERS

Pedro Pereira Gonçalves

Vasco Rosa Santos

BOTTLE 0.75L | 33 x 8 x 8cm / 1.4kg
CASE 6 BOTTLES | 17 x 32 x 25cm / 8.9kg
PALLET | 77 cases / 7 levels / 120 x 80 x 119cm / 686kg

BOTTLE EAN | 5602182110338
CASE EAN | 15602182110335
TARIFF CODE | 2204217910