



DESDE 1943

MONTE DA RAVASQUEIRA



MONTE DA RAVASQUEIRA RED 2013

REGION

Alentejo

CLASSIFICATION

Regional Alentejo wine

VINTAGE

2013

VARIETIES

Touriga Nacional (35%), Aragonês (35%), Syrah (20%), and Alicante Bouschet (10%)

AREA OF VINEYARD

35 hectares

SOIL TYPE

Clay-limestone with granite

BOTTLED

July 2014

PRODUCTION

250.000 bottles

VITICULTURE

9 tons per hectare. Manual and mechanical harvest at night. Grapes kept in boxes and plastic palotes of 700 kgs for 12 hours at 0°C in the refrigeration chamber.

VINIFICATION

Partial crushing. Grapes are fully stripped from bunches. Cold prefermentative maceration at 6°C for 2 days, increasing the temperature and starting the fermentation slowly to 26°C. 50% of batch aged in French oak barrels for 9 months.

ANALYSIS

Alcohol content: 13.5%

Total acidity: 5.2g/L; pH: 3.65

Reduction sugar: 0.3g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182041137	33	7	7	1,2	1	25	4	100
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
15602182050139	6 BOTTLES	33	23	15	7,2	120 x 80	147	770