

LAGAR DA RAVASQUEIRA
RED

CLASSIFICACION
Regional Alentejano

VINTAGE
2023

GRAPES
Touriga Nacional, Touriga Franca, Aragonez, Alicante Bouschet & Syrah

TERROIR
Clay-limestone, with rocky influence of granite and schist.

VITICULTURE
- Selection of plants and specific zones within each field.
- Manual harvest for 20kg boxes
- 6.5 Tons per hectare.

VINIFICATION
- Manual curl picking mat.
- Vinification of the varieties separately and in open presses with automatic treading and some extraction
- Fermentation temperatures not too high in order to maintain the fruit character and elegance.
- 8 months in American oak barrels

TASTING NOTES
A wine with a modern profile and aged in American oak barrels. The elegance contrasts well with the strength of the vanilla and mocha notes. A wine with intense red fruit that seeks maximum intensity at every moment.

ANALYSIS
Alcohol: 14%

WINEMAKER
Vasco Rosa Santos & David Baverstock

BOTLLE 0.75L	| 30 x 8 x 8cm / 1.3kg
BOXE 6 GRFS	| 30 x 27 x 18cm / 8.6kg
PALLET 64CXS	| 4 níveis / 120 x 80 x 120cm / 551kg
EAN BOTLE	| 5603589010139
EAN BOX	| 15603589010136
PAUTAL CODE	| 22042180

SUSTAINABLE WINEGROWING PORTUGAL Nº CERTIS/010 CERTIFIED

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