



## Porta da Ravessa Reserva

**Vintage** 2017

**Classification** Alentejo Regional Wine

**Type** Red

**Varieties** Touriga Nacional , Syrah and Alicante Bouschet

**Soil Types** Mainly granite, but also chalk, clay and schist

**Stored bottles** 400.000 units

### Characteristics

#### Tasting

Intense ruby color. Red fruits aroma with hints of vanilla. Full-bodied with velvety flavour

#### Production

Fermented in stainless steel tanks at a controlled temperature of 24° C, followed by a stage of 6 months in french oak barrels

#### Expected Longevity

3-5 years

#### Serving

It should be served at a temperature between 16° - 18° C

#### Analysis

Alcohol strength: 14,3% b/v, Total Acidity: 5,6 g/L Tartaric Acid  
pH: 3,60, Residual Sugar: 0,6 g/L

#### Storage

These bottles should be stored horizontally in a dark, well aired place, with a room temperature between 12° - 13° C and a relative humidity of approximately 60 %



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