

# RIPANÇO

José Maria da Fonseca just released the Ripanço, a wine from the Alentejo region, produced in the José de Sousa winery in Reguengos de Monsaraz. The name of this wine Ripanço, represents a technique that we use in very small percentage which dates back to roman times and was traditionally used in southern Portugal for manually destemming the grapes using a table, ripanço table, with wooden rods. Although we use this technique in a very small percentage, is enough to obtain a very soft and elegant wine without the harsh tannins of the stems.

## Vintage Information

**TYPE OF WINE:** Red

**VINTAGE:** 2020

**GRAPES:** Aragones (36%) | Trincadeira (29%) | Syrah (23%) | Alicante Bouschet (12%)

**TYPE OF SOIL:** Granitic

**WINEMAKER:** Winemakers team of José Maria da Fonseca

**VINIFICATION:** Fermentation takes place in stainless steel vats at a temperature of 28°C.

**AGEING:** 6 months in French and american new oak

**DATE OF BOTTLING:** May 2022

**PRODUCTION:** 26 000 liters

**AVAILABLE BOTTLES:** 750 ml

**STORAGE:** Store bottles at a temperature of 12°C and 60% humidity.

**SHELF LIFE:** 5 years after bottling

**SERVING SUGGESTIONS:** Serve at a temperature of 16°C with red meat dishes or cheese

**ANALYSES:** 14% Alcohol | 5.4 g/l Total Acidity | 3.6 pH

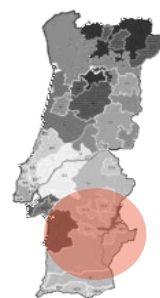
## Tasting Notes

**COLOR:** Dark ruby

**AROMA:** Cigar smoke, chocolate and dried figs

**PALATE:** Cigar tobacco, fresh and round tannins

**FINISH:** Medium



**CLASSIFICATION:**

Regional Wine

**REGION:**

Alentejo