

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 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: 2021

GRAPES: Aragonês (32%) | Trincadeira (28%) | Syrah (25%) | Alicante Bouschet (15%)

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

PRODUCTION: 30 000 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: 13% Alcohol | 5.8 g/l Total Acidity | 3.5 pH | 5 g/l Residual Sugar

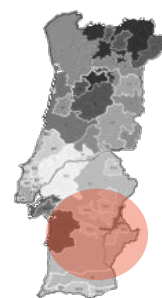
Tasting Notes

COLOR: Ruby

AROMA: Very present minerality with the presence of licorice.

PALATE: Integrated wood present, round, soft, with very smooth tannins.

FINAL: Persistent



CLASSIFICATION:

Regional Wine

REGION:

Alentejo