



TECNICAL DATA SHEET

HERDADE GRANDE 15 VINDIMAS

2009

HERDADE GRANDE



Wine Type	Red
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2009
Grapes	Cabernet Sauvignon, Alicante Bouschet, Syrah, Aragonez

Winemaking

To commemorate the 15 HARVEST SEASONS at Herdade Grande, a blend was chosen, produced from hand-picked grapes that go through a strict selection process. Fermentation took place in small stainless steel tanks, in which the controlled temperature preserved all the elegance of its nose. Following the fermentation, the wine rested 12 months in oak barrels (French, American and Portuguese) and another 12 months in the bottle.

Tasting Notes

Intense garnet colour, it has an intense nose of dark fruits, with the aroma of homemade preserves and toast and hints of spices.

Dense on the palate, in the mouth it has body, with robust tannins and just the right acidity, giving it a long and elegant finish.

Serving suggestion

Make a toast with this red wine, accompanied by oven-roasted kid or lamb from the Alentejo or by highly seasoned meats roasted over coals. Best served at 18-20°C.

Chemistry

Alcohol Vol: 13,5% (v/v)

Total Acidity: 5,5 g/L tartaric acid

Total Sugar: 2,4 g/m³

pH: 3,48