



TECNICAL DATA SHEET HERDADE GRANDE WHITE 2015 COLHEITA SELECIONADA

HERDADE GRANDE



Wine Type	White
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2015
Grapes	Antão Vaz, Viosinho, Arinto

Winemaking

The grapes were hand-picked during August and September early in the morning to ensure optimum quality. Immediately went to the winery where they were hand selected for the last time, and then crushed and gently pressed with short press maceration. The resulting first press undergoes cold static decantation. The must then ferments slowly in stainless steel tanks in temperatures between 13°C to 14°C.

Tasting Notes

A clear, luminous wine, displaying an engaging lemony hue colour marked with yellow tinges. The nose has great fruit intensity, mostly of tropical fruits complemented with citrus notes and a mild toasted touch. Rounded on the palate, with a rich taste of tropical fruit, peach, passion fruit and hints of honey. Well balanced acidity with good structure, oily texture and a fine yet very persistent finish.

Serving suggestion

Perfect as an aperitif, it goes well with spicy shellfish or grilled white meats and vegetable dishes of the Mediterranean diet.

Best served at 10-12°C.

Chemistry

Alcohol Vol: 14% (v/v)	Total Acidity: 5,1 g/L tartaric acid
Total Sugar: 0,5 g/dm ³	pH: 3,25