



TECNICAL DATA SHEET HERDADE GRANDE WHITE GERAÇÕES 2014

HERDADE GRANDE



Wine Type	White
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2014
Grapes	Verdelho and Alvarinho

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 a short press maceration. The resulting first press undergoes cold static decantation. The must then ferments slowly in stainless steel tanks in temperatures between 11°C to 12°C.

Tasting Notes

Crystal clear to the eye, with a citrusy green color.
Intense and complex aroma, with notes of citrus and tropical fruit, inducing lime, peach and passion fruit.
Strong and balanced on the palate, with avid body, freshness and firm acidity.
Persistent finish with notes of exotic fruit.

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: 13,5% (v/v)

Total Acidity: 5,80 g/L tartaric acid

Total Sugar: 0,70 g/L

pH: 3,41