



# TECNICAL DATA SHEET HERDADE GRANDE WHITE RESERVA 2013

## HERDADE GRANDE

Wine Type	White
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2013
Grapes	70% Chardonnay, 20% Antão Vaz, 10% Arinto



### Winemaking

A classic wine demonstrating the steadfast and rich nature of the Herdade Grande label.

Produced from hand-picked grapes, harvested in the early hours of the morning and taken at once to the winery, to be carefully selected on mat of choice.

This wine is a result of soft pressing and short pellicular maceration, followed by static decanting of the must. Fermentation took place in temperature controlled stainless steel tanks and in new French oak barrels and then aged on fine lees. The wine matured in stainless steel tanks and in French oak barrels for 8 months and for a further 8 months in the bottle.

### Tasting Notes

The colour is crystal clear citric yellow with greenish tints.

The bouquet is rich and intense with mineral and fruity aromas of grapefruit and guava, wrapped in the subtle toast of the barrels. On the palate the wine is elegant and unctuous with a complex, steady zest and well-balanced acidity. Fruit and minerality are the overriding premise, beautifully combined with light notes of toast, and ending in a long and persistent finish.

### Serving suggestion

The structure and complexity of this wine not only allows it to be served with sophisticated and intricate fish dishes, but equally with strong cheeses as well.

### Chemistry

Alcohol Vol: 14% (v/v)	Total Acidity: 5,3 g/L tartaric acid
Total Sugar: 0,5 g/L	pH: 3,37