



## TECNICAL DATA SHEET HERDADE GRANDE ROSE 2015

# HERDADE GRANDE



Wine Type	Rose
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2015
Grapes	50% Touriga Nacional, 50% Aragonez

### Winemaking

The grapes were selected and hand-picked during September to ensure optimum quality. In the winery they were gently pressed to insure the exact color extraction. The juice undergoes cold static decantation. The must then ferments slowly in stainless steel tanks in temperatures between 14°C to 17°C to preserve all flavors from the grapes.

### Tasting Notes

Clear and brilliant pink with salmon colors with a very appeal red tone, mild aromas of red berry, red licorice, cranberry. Fruit is more pronounced on the palate, offering juicy watermelon candy, raspberry candy, pear, peach, and a touch of mineral. Acidity is mild to medium – not too high for drinking alone. It finishes quickly, but with a nice red licorice and red cherry flavor, as well as a bit of citrus.

### Serving suggestion

An excellent aperitif for all social occasions, especially festive gatherings. Versatile and enticing, it prefers tasty dishes such as stuffed aubergines and peppers, the tempting spaghetti with sea-urchins, seafood lasagne, and risotto with porcini mushrooms. Very nice combinations with the Japanese cuisine like sushi. Recommended drinking temperature 10°C 12°C.

### Chemistry

Alcohol Vol: 13,4% (v/v)	Total Acidity: 4,4 g/L tartaric acid
pH: 3,51	Total Sugar: 0,4 g/L