



TECNICAL DATA SHEET HERDADE GRANDE RESERVA 2011

HERDADE GRANDE



Wine Type	Red
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2011
Grapes	50% Alicante Bouschet, 30% Touriga Nacional, 20% Touriga Franca

Winemaking

From our oldest wines were selected grapes healthier and in better state of maturation that led to this good wine that we classified as reserve. These grapes were hand-picked during September and transferred to small stainless steel tanks with temperature control, between 25°C-28°C during the fermentation period (7 days). 100 % of the wine was aged in American and French oak.

Tasting Notes

The intense garnet colour bonds to a seductive aroma amid delicious notes of ripe fruit and homemade jam, subtly coupled with a mouth-watering scent of vanilla and spices. Shows up powerful and intense on the palate. Among full-bodied tannins and well-combined acidity it culminates with a long and elegant finish.

Serving suggestion

The wine's exuberance and body agree to pair it with both meat and slow cooked fish. This Alentejano red is perfect with roasted goat or lamb. Recommended serving temperature is 16 ° to 18 ° C.

Chemistry

Alcohol Vol: 15% (v/v)	Total Acidity: 6,4 g/L tartaric acid
Total Sugar: 3,2 g/L	pH: 3,41