

# HERDADE GRANDE Amphora White 2018



**COUNTRY** Portugal | **REGION** Alentejo

**VINEYARD SITE** Vidigueira

**CLIMATE** Mediterranean with mild continental influence | **SOIL** Schistous clay

**TYPE OF WINE** White | **HARVEST** 2018

**DESIGNATION** Alentejo DOC

**VARIETIES** 60% Antão Vaz, 20% Perrum, 15% Roupeiro e 5% Alvarinho

**PRODUCTION** 1 640 Bottles

**BOTTLING DATE** March 2019

**PRODUCER** António Manuel Baião Lança

**WINEMAKER** Diogo Lopes



## VINIFICATION

Manual harvest followed by sorting table. Submitted to cold shock with an exchanger for grape seed and skin. Traditional skin fermentation in talhas (amphorae) with wild yeast.

## TASTING NOTES

Golden yellow color. Utterly complex wine combining a mix of fruit notes from the grape varieties with the resinous hint of the talhas (amphorae). Structured on the palate, it shows layers of complexity. Soft tannins. It delivers an unctuous, complex finish.

## SUGGESTED PAIRINGS

Ideally paired with codfish, oily fishes as well as pork and lamb roasts. Recommended serving temperature: 12 to 14°C.

## PHYSICO-CHEMICAL PROPERTIES

**Alcohol content:** 13% (v/v)

**Total acidity:** 5,03 g/L tartaric acid

**pH:** 3,45

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