

HERDADEGRANDE Clássico Red 2017



COUNTRY Portugal | **REGION** Alentejo
VINEYARD SITE Vidigueira | **CLIMATE**
 Mediterranean with mild continental
 influence | **SOIL** Schistous clay

TYPE OF WINE Red | **HARVEST** 2017

DESIGNATION Alentejo Regional Wine

VARIETIES Alicante Bouschet, Touriga Nacional,
 Aragonês e Trincadeira

PRODUCTION 50 000 Bottles

BOTTLING DATE July 2019

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Night mechanized harvest. Full destemming followed by cold pass-over by the heat exchanger. Fermentation in stainless steel tanks with controlled temperature. After fermentation 50% of the blend aged on French oak barrels for 9 months.

TASTING NOTES

An intense colour on the bottle pulls you inside, while its mighty and enormous nose mesmerizes, layer after layer of spices, land, and tobacco – in a rich mature black cherry, cassis and blueberry jelly core. Rich, rounded, luscious and mouth coated, it offers black cherry sweets on the mouth before moving on to more shining red fruits. Subtler caramel and sweet oak note finely complement the fruit. The tannin's enormous classic structure and steady acidity endure, to close on a spicy finale.

SUGGESTED PAIRINGS

Ideal to pair at the table with roasted or grilled spicy meat, as the notorious Posta Alentejana. It also combines finely with several types of cod dishes or merely with cheese and cured dry sausage.

PHYSICO-CHEMICAL PROPERTIES

Alcohol content: 14,2% (v/v)

Total acidity: 5,3 g/L tartaric acid | **pH:** 3,60

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GRANDE