

HERDADE GRANDE

Gerações Red 2015



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira | **CLIMATE** Mediterranean with mild continental influence | **SOIL** Schistous clay

TYPE OF WINE Red | **HARVEST** 2015

DESIGNATION Alentejo Regional Wine

VARIETIES 40% Alicante Bouschet, 20% Syrah, 20% Cabernet Sauvignon, 10% Touriga Nacional, 10% Touriga Franca

PRODUCTION 15 000 Bottles

BOTTLING DATE June 2017

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Night mechanized harvest and grapes chosen on selection table. Full destemming followed by cold pass-over by heat exchanger. Fermentation made in small stainless-steel tanks and controlled temperature to preserve aromatic elegance. Following fermentation, ageing is made on oak barrels, 80% French and 20% American, for 12 months and equal period bottled.

TASTING NOTES

Clear, grenade color, it appears with an aromatic intense profile on the nose suggesting mature fruits, with slight wooden notes and suggestion of spices. It appears full-bodied and well balanced on the palate, with robust tannins and well combined acidity, closing with a long and elegant finale.

SUGGESTED PAIRINGS

We invite you for a toast with this red wine, accompanied with roasted kid or typical Alentejano lamb or grilled well spiced fat meats. Recommended drinking temperature 16° a 18°.

PHYSICO-CHEMICAL PROPERTIES

Alcohol content: 14,3% (v/v)

Total acidity: 5,3 g/L tartaric acid | **pH:** 3,56

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