

# HERDADE GRANDE

## Grande Reserva 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** 60% Alicante Bouschet, 20% Touriga Franca, 15% Touriga Nacional e 5% Syrah

**PRODUCTION** 10 000 Bottles

**BOTTLING DATE** June 2017

**PRODUCER** António Manuel Baião Lança

**WINEMAKER** Diogo Lopes



### VINIFICATION

Grapes manually harvested and chosen on selection table. Full destemming with pass-over by heat exchanger. Fermentation made in small mills and controlled temperature. Following fermentation, ageing is made on new French oak for 12 months.

### TASTING NOTES

Grenade and intense colors join an aromatic seductive profile, with delicious mature fruit, homemade jam notes, subtly married with a delicious vanilla and spices aroma.

It appears powerful and intense on the mouth. With robust tannins and well combined acidity ending with a long and elegant finale.

### SUGGESTED PAIRINGS

Its body exuberances allow it to pair with slow cooking meat and fish. This Alentejo Red is ideal to pair with roasted kid or lamb.

### PHYSICO-CHEMICAL PROPERTIES

**Alcohol content:** 14,5% (v/v)

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

**pH:** 3,50

HERDADE  
**GRANDE**