

HERDADE GRANDE

Grande Reserva 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 Regional Wine

VARIETIES 45% Viosinho, 33% Rabigato e 22% Arinto

PRODUCTION 5 000 Bottles

BOTTLING DATE July 2019

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Grapes manually harvested and chosen on selection table, full destemming and followed by cold shock on a heat exchanger.

Soft crushing followed by cold static decantation and clean passage to 400L French oak barrels (20% new).

The fermentation and ageing are under full lees for 10 months

TASTING NOTES

Crystal clear look, citric yellow color with green reflections.

Rich and intense aroma with mineral and grapefruit and guava fruited notes, shrouded by the subtlety of toasted notes from the barrel. It appears elegant and unctuous on the mouth with dense and balanced palate and well-balanced acidity. Assertive fruit and minerality, well paired with slight notes of toast, ending in a long and persistent finale.

SUGGESTED PAIRINGS

The complexity and structure of this wine allow it to accompany not only with refined and complex fish dishes but also intense cheeses.

PHYSICO-CHEMICAL PROPERTIES

Alcohol content: 13,5% (v/v)

Total Acidity: 6,0 g/L tartaric acid

pH: 3,16

HERDADE
GRANDE