

# HERDADEGRANDE

## Rose 2019



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

**VINEYARD SITE** Vidigueira

**CLIMATE** Mediterranean with mild continental influence | **SOIL** Schistous clay | **TYPE OF WINE** Rose

**HARVEST** 2019 | **DESIGNATION** Alentejo Regional Wine | **VARIETIES** 50% Trincadeira, 25% Aragonês,

25% Touriga Nacional

**PRODUCTION** 10 000 Bottles

**BOTTLING DATE** Dezembro 2019

**PRODUCER** António Manuel Baião Lança

**WINEMAKER** Diogo Lopes



### VINIFICATION

Manual harvest followed by sorting table. Fully destemmed and exposed to slight crushing. Must is sorted and only the "Tête de Cuvée" is used. A 48-hour static decanting process at low temperatures is followed by fermentation in temperature-controlled stainless-steel tanks.

### TASTING NOTES

Pristine and bright appearance. It displays a fine, energetic red tone of extraordinary pungency and appeal. On the nose it offers an appetizing mix of strawberry, cherry, and lemon aromas. It also feels quite smooth and attractive on the palate, a fine poise between red berries and a refreshing and balanced acidity that unveils an elegant, mellow sweetness.

### SUGGESTED PAIRINGS

Great paired with pastas. The mild flavor of most pasta dishes allows is a perfect pair for a wine of such distinctive aroma. As a fresh wine, it also pairs nicely with several fish dishes, seafood and Eastern gastronomy, namely Japanese cuisine.

Recommended serving temperature: 10 to 12°C.

### PHYSICO-CHEMICAL PROPERTIES

**Alcohol content:** 12,5% (v/v)

**Total acidity:** 6,7 g/L tartaric acid | **pH:** 3,29

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