

HERDADE GRANDE ANTÃO VAZ SELECTED HARVEST 2022



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with continental influence

SOIL Schistous clay

TYPE OF WINE White | **HARVEST** 2022

DESIGNATION Alentejo DOC

VARIETIES Antão vaz 100%

PRODUCTION 10 000 Bottles

BOTTLING DATE January 2023

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Night mechanized harvest, full destemming followed by cold shock on a heat exchanger. Soft crushing preceded by static cold decantation for 48 hours.

Fermentation in stainless steel tanks with controlled temperature and subsequent ageing on thin lees and batonnage for 6 months.

TASTING NOTES

With a clear and shinnig aspect, it presents a citric colour.

Mature tropical aromas, such as papaya and passionfruit, stand out on the nose, with a slight mineral suggestion. It appears round, elegant, with balanced acidity on the mouth, good structure, and volume, ending with a thin, fresh and large finale.

SUGGESTED PAIRINGS

Ideal to pair with juicy fish, seafood, and white meat.

Recommended drinking temperature 8° to 10°C.

PHYSICO-CHEMICAL PROPERTIES

Alcohol content: 13.1% (v/v)

Total acidity: 6,8 g/L ácido tartárico

pH: 3,28

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