

# HERDADE GRANDE GRANDE RESERVA RED 2020



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

**VINEYARD SITE** Vidigueira

**CLIMATE** Mediterranean with continental influence

**SOIL** Schistous clay

**TYPE OF WINE** Red | **HARVEST** 2020

**DESIGNATION** Regional Alentejano

**VARIETIES** 50% Alicante Bouschet, 50% Sousão

**BOTTLING DATE** July 2022

**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 exuberance allow it to pair with slow cooking meat and fish. This Alentejo Red is ideal to pair with roasted kid or lamb. Recommended drinking temperature between 16°C and 18°C.

## PHYSICO-CHEMICAL PROPERTIES

**Alcohol content:** 14,6% (v/v)

**Total acidity:** 6.3 g/L ácido tartárico  
**pH:** 3,36

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