

HERDADE GRANDE CLÁSSICO RED 2019



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOIL Schistous clay

TYPE OF WINE Red | **HARVEST** 2019

DESIGNATION Alentejo Regional Wine

VARIETIES Alicante Bouschet, Touriga Nacional,
Aragonês e Trincadeira

BOTTLING DATE June 2021

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Night mechanized harvest. Full destemming followed by cold passover by the heat exchanger. Fermentation in stainless steel tanks with controlled temperature. After fermentation 50% of the blend aged on French oak barrels for 9 months.

TASTING NOTES

An intense color on the bottle pulls you inside, while its mighty and enormous nose mesmerizes, layer after layer of spices, land and tobacco - in a rich mature black cherry, cassis and blueberry jelly core. Rich, rounded, luscious and mouth coated, it offers black cherry sweets on the mouth before moving on to more shining red fruits. Subtler caramel and sweet oak note nicely complement the fruit. The tannin's enormous classic structure and steady acidity endure, to close on a spicy note.

SUGGESTED PAIRINGS

Ideal to pair at the table with roasted or grilled spicy meat, as the notorious Posta Alentejana. It also combines nicely with several types of cod dishes or merely with cheese and cured dry sausage.

PHYSICO-CHEMICAL PROPERTIES

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

Total acidity: 5,2g/L tartaric acid

pH: 3,63

**HERDADE
GRANDE**