

# HERDADE GRANDE ROSE 2022



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

**VINEYARD SITE** Vidigueira

**CLIMATE** Mediterranean with mild continental influence

**SOIL** Schistous clay

**TYPE OF WINE** Rose | **HARVEST** 2022

**DESIGNATION** Alentejo Regional Wine

**VARIETIES** 50% Trincadeira, 25% Aragonês, 25% Aragonês,  
25% Touriga Nacional

**BOTTLING DATE** November 2022

**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

Light pink and salmon color. On the nose it offers aromas of raspberry and cherry, with a bit of lemon. Balanced freshness. In the palate it is smooth with hints of strawberry, fresh fruit. Aromatic and prolonged finish.

## SUGGESTED PAIRINGS

Perfect for Italian dishes. It is a fresh wine, so it also goes well with oriental dishes like sushi. Serving temperature: 10 to 12 °C.

## PHYSICO-CHEMICAL PROPERTIES

**Alcohol content:** 12,2% (v/v)

**Total acidity:** 5,6g/L tartaric acid

**pH:** 3,40

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