

HERDADE GRANDE GERAÇÕES WHITE 2019



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOIL Schistous clay

TYPE OF WINE White | **HARVEST** 2019

DESIGNATION Alentejo Regional Wine

VARIETIES 70% Verdelho, 30% Alvarinho

PRODUÇÃO 1 300 Bottles

BOTTLING DATE July 2020

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Grapes manually harvested and chosen on selection table.

Full destemming followed by soft crushing. Cold static decantation for 48 hours. Verdelho is fermented and aged in stainless steel tanks thin lees and batonnage for 6 months.

Alvarinho is fermented in 400L French oak barrels and matured in full lees for 8 months.

TASTING NOTES

With crystal-clear looks, it presents a greenish citric color.

Intense and complex aroma, with citric and tropical fruit notes, evoking lime, peach, and passionfruit. Intense and balanced avor, exuberant body, steady and refreshing acidity. Relentless nale with exotic fruit notes.

SUGGESTED PAIRINGS

Great appetizer, paired with well spiced shellsh as well as grilled white meats and Mediterranean diet vegetables. Recommended drinking temperature 8-10° C.

PHYSICO-CHEMICAL PROPERTIES

Alcohol content: 12,7% (v/v)

Total acidity: 4,9g/L tartaric acid

pH: 3,28

**HERDADE
GRANDE**