FACT SHEET

HERDADE GRANDE
SOUSÃO 2021



COUNTRY Portugal | **REGION** Alentejo
VINEYARD SITE Vidigueira
CLIMATE Mediterranean with mild continental influence
SOIL Schistous clay
TYPE OF WINE Red | **HARVEST** 2021
DESIGNATION Alentejo DOC
VARIETIES 100% Sousão
PRODUCTION 3 200 Bottles
BOTTLING DATE June 2023
PRODUCER Antônio Manuel Baião Lança
WINEMAKER Diogo Lopes

VINIFICATION

Manual harvest followed by sorting table. Fully destemmed and later submitted to cold shock with an exchanger for grape seed and skin. Controlled-temperature fermentation occurred in small, stainless steelwine presses. Aged for 12 months in new French Oak barrels.

TASTING NOTES

Deep ruby color. It opens with fragrant, all but chemical aromas, showing floral notes. A very lush and complex wine in the mouth, with both a very prevalent fruitiness and a dash of tastiness provided by the barrel.

SUGGESTED PAIRINGS

Ideally paired with oven roasts (lamb andkid) and game. Recommended serving temperature: 16 to18°C.

PHYSICO-CHEMICALPROPERTIES

Alcohol content: 13,1% (v/v)
Total acidity: : 6,9g/L tartaric acid
pH: 3,17

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