

HERDADE GRANDE CLÁSSICO WHITE 2022



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOIL Schistous clay

TYPE OF WINE White | **HARVEST** 2022

DESIGNATION Alentejo Regional Wine

VARIETIES 30% Roupeiro, 30% Verdelho, 20% Viosinho e 20% Antão Vaz

BOTTLING DATE March 2023

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Night mechanized harvest, full destemming followed by cold shock on a heat exchanger. Soft crushing preceded by static cold decantation for 48h. Fermentation in stainless steel tanks with controlled temperature and subsequent aging on thin lees and batonnage for 6 months.

TASTING NOTES

With a clear and shining aspect, it presents a nice citrus tonality, very appealing with slight yellowed streaks. Fruity aromas, where tropical fruits complemented by citrus notes stand out on the nose, with a slight toasted touch.

It appears round, with a rich tropical fruit, peach and passionfruit flavor on the palate and brief honey notes. Well balanced acidity, good structure, and unctuousness with a long and persistent palate.

SUGGESTED PAIRINGS

Perfect for all types of fish, seafood and salads. Recommended drinking temperature 8°C to 10°C.

PHYSICO-CHEMICAL PROPERTIES

Alcohol content: 12,9% (v/v)

Total acidity: 5,8g/L tartaric acid

pH: 3,34

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