

HERDADE GRANDE ROSE 2023



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOIL Schistous clay

TYPE OF WINE Rose | **HARVEST** 2023

DESIGNATION Alentejo Regional Wine

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

BOTTLING DATE February 2024

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: 13,2% (v/v)

Total acidity: 5,5g/L tartaric acid

pH: 3,33

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