

HERDADE GRANDE AMPHORA WHITE 2020



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOIL Schistous clay

TYPE OF WINE White | **HARVEST** 2020

DESIGNATION Alentejo DOC

VARIETIES 60% Antão Vaz, 20% Perrum, 15% Roupeiro
and 5% Alvarinho

BOTTLING DATE March 2021

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Manual harvest followed by sorting table. Submitted to cold shock with an exchanger for grape seed and skin. Traditional skin fermentation in talhas (amphorae) with wild yeast.

TASTING NOTES

Golden yellow color. Utterly complex wine combining a mix of fruit notes from the grape varieties with the resinous hint of the talhas (amphorae). Structured on the palate, it shows layers of complexity. Soft tannins. It delivers an unctuous, complex finish.

SUGGESTED PAIRINGS

Ideally paired with codfish, oily fishes as well as pork and lamb roasts. Recommended serving temperature: 12 °C to 14 °C.

PHYSICO-CHEMICAL PROPERTIES

Alcohol content: 12 % (v/v)

Total acidity: 5,8 g/L ácido tartárico

pH: 3,46

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