

HERDADE GRANDE GRANDE RESERVA RED 2019



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOIL Schistous clay

TYPE OF WINE Red | **HARVEST** 2019

DESIGNATION Alentejo DOC

VARIETIES 50% Alicante Bouschet, 50% Sousão

BOTTLING DATE July 2021

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Grapes manually harvested and chosen on selection table. Full destemming with pass-over by heat exchanger.

Fermentation made in small mills and controlled temperature. Following fermentation ageing is made on new French oak for 12 months.

TASTING NOTES

Grenade and intense colors join an aromatic seductive profile, with delicious mature fruit, homemade jam notes, subtly married with a delicious vanilla and spices aroma.

It appears powerful and intense on the mouth. With robust tannins and well combined acidity ending with a long and elegant finale.

SUGGESTED PAIRINGS

Its body exuberance allow it to pair with slow cooking meat and fish. This Alentejo Red is ideal to pair with roasted kid or lamb. Recommended drinking temperature between 16°C and 18°C.

PHYSICO-CHEMICAL PROPERTIES

Alcohol content: 14,5% (v/v)

Total acidity: 5,4 g/L ácido tartárico

pH: 3,54

**HERDADE
GRANDE**