FICHA TÉCNICA

HERDADE GRANDE
AMPHORA RED 2022



COUNTRY Portugal | **REGION** Alentejo
VINEYARD SITE Vidigueira
CLIMATE Mediterranean with mild continental influence
SOIL Schistous clay
TYPE OF WINE Red | **HARVEST** 2022
DESIGNATION Alentejo Regional Wine
VARIETIES 50% Tinta Grossa, 50% Tinta Caiada
PRODUCTION 2400 Bottles
BOTTLING DATE August 2023
PRODUCER António Manuel Baião Lança
WINEMAKER Diogo Lopes

VINIFICATION

Manual harvesting with selection on a sorting table. Cold shock in a mass changer. Fermentation with 30% whole bunch, in small stainless steel vats, with controlled temperature. Aged in clay amphora for 10 months.

TASTING NOTES

Delicate and fresh aroma, marked by balsamic notes and earthy nuances. On the palate, it's light and fresh, with balanced acidity, discreet and well-integrated tannins. The low alcohol content reinforces the sensation of lightness and freshness, providing a delicate and harmonious whole.

SUGGESTED PAIRINGS

Serve it slightly chilled, between 12 and 14 ºC, to enhance its aromatic expression. Ideal to accompany cod, poultry and mushrooms dishes.

PHYSICO-CHEMICALPROPERTIES

Alcohol content: 11,1% (v/v)
Total acidity: 4,8 g/L ácido tartárico
pH: 3,77

HERDADE
GRANDE

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