TECHNICAL DATASHEET

HERDADE GRANDE
ROUPEIRO 2025



COUNTRY Portugal | **REGION** Alentejo
VINEYARD SITE Vidigueira
CLIMATE Mediterranean with continental influence
SOIL Schistous clay
TYPE OF WINE White| **HARVEST** 2025
DESIGNATION DOC Alentejo Vidigueira
VARIETIES 100% Roupeiro
BOTTLING March 2026
PRODUCER António Manuel Baião Lança
WINEMAKER Diogo Lopes

VINIFICATION

Manual harvest. Total destemming followed by slight pressing. Cold static decantation for 48 hours. Fermentation of 50% of the blend in 400l French oakbarrels, with batonnage for 7 months. The remainder 50% are fermented in controlled temperature stainless steel vats and batonnage of theless for 7months.

TASTING NOTES

Citrus colour. Deep, sober aroma, that evolves in the glass with hints of wildflowers and plenty of minerality. In the mouth the fruity character stands out, with lemon, lime, and white fruit. The finish is vibrant, tense and classy.

PHYSICO-CHEMICAL CHARACTERISTICS

Teor Alcoólico: 13,1 % (v/v)
Acidez Total: 5,7 g/L ácido tartárico **pH**: 3,18

LOGISTICS

CAPACITY:	750ml
BOTTLE GROSS WEIGHT	1,4kg
BOTTLE NET WEIGHT	0,750 kg
BOTTLES PER BOX	6
BOX GROSS WEIGHT	8,4kg
BOX LENGTH	250mm
BOX WIDTH	169mm
BOX HEIGHT	319mm
PALLETS:	
BOXES PER LINE	21
LINES	5
BOXES PER PALLET	105
PALLET HEIGHT	1750mm

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