

HERDADE GRANDE GARRAFEIRA RED 2018



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOIL Clayish with a slaty origin

TYPE OF WINE Red | **HARVEST** 2018

DESIGNATION Alentejo DOC

VARIETIES Alicante Bouschet (50%) and Sousão (50%)

BOTTLING DATE July 2020

PRODUCER António Manuel Baião Lança

OENOLOGY Diogo Lopes



VINIFICATION

Manual harvest with selection on a sorting table. Total destemming with passage through a mass exchanger.

Fermentation takes place in a small, temperature-controlled, wine cellar. It aged for 12 months in French oak barrels after fermentation.

TASTING NOTES

Concentrated garnet colour. Aromas of wild berries, homemade jams, and a light toast. With tasty underlying tannin, it's round and polished, showing its youth. Of traditional profile, it has a long and elegant finish.

Great potential for ageing.

PAIRING SUGGESTIONS

Perfect for the typical Alentejo lamb, other oven dishes or spiced grilled meats. Recommended drinking temperature between 16°C and 18°C.

PHYSICO-CHEMICAL PROPERTIES

Alcohol content: 14,1% (v/v)

Total acidity: 5,9 g/L ácido tartárico

pH: 3.36

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