# TINTA MIÚDA 2021



COUNTRY Portugal | REGION Alentejo
VINEYARD SITE Vidigueira
CLIMATE Mediterranean with continental influence
SOIL Schistous clay
TYPE OF WINE Red | HARVEST 2021
DESIGNATION Regional Alentejano

VARIETIES 100% Tinta Miuda PRODUCTION 3400 Bottles BOTTLING DATE May 2022 PRODUCER António Manuel Baião Lança WINEMAKER Diogo Lopes



# VINIFICATION

Manual harvest followed by sorting table. Fully destemmed and later submitted to cold shock with an exchanger for grape seed and skin. Controlled-temperature fermentation occurred in small, stainless steelwine presses. Aged for 12 months in new French Oak barrels.

### **TASTING NOTES**

Intense color, with a garnet hue. Attractive and complex aroma, combining good notes of wild fruits, smoked, fennel, and spices. On the palate, it is tasty, engaging, with a captivating freshness.

# SUGGESTED PAIRINGS

Ideally paired with oven roasts (lamb andkid) and game. Recommended serving temperature: 16 to 18°C

### PHYSICO-CHEMICAL PROPERTIES

Teor Alcoólico: 13,4% (v/v) Acidez Total: 6,3 g/L ácido tartárico pH: 3,20

HERDADE GRANDE