

HERDADE GRANDE SOUSÃO 2017 LATE RELEASE



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOIL Schistous clay

TYPE OF WINE Red | **HARVEST** 2017

VARIETIES 100% Sousão

PRODUCTION 2 000 Bottles

BOTTLING DATE July 2019

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

Deep ruby color. It opens with fragrant, all but chemical aromas, showing floral notes. A very lush and complex wine, due to the time it has spent in the bottle; fruitiness and a dash of tastiness provided by the barrel.

SUGGESTED PAIRINGS

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

PHYSICO-CHEMICALPROPERTIES

Alcohol content: 14% (v/v)

Total acidity: : 6 g/L tartaric acid

pH: 3,16

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