

HERDADE GRANDE CHARDONNAY 2023



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with continental influence
SOIL Clayish with a slaty origin

TYPE OF WINE White | **HARVEST** 2023

DESIGNATION Vinho Regional Alentejano

VARIETIES 100% Chardonnay

PRODUCTION 3700 bottles

BOTTLING DATE March 2023

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Mechanized night harvest, with total destemming, followed by a cold shock in a mass exchanger. Gentle pressing preceded by 48 hours of cold static decantation. Partial fermentation in French oak barrels and subsequent 3-month battonage.

TASTING NOTES

Pale lemon, with greenish reflections. Very refined on the nose, where the grape variety gently reveals a seductive floral side, with jasmine and honeysuckle, and light brioche. While tasting, it reinforces its purity and elegance, with some unctuousity that's well balanced by its freshness. A fine and gastronomic finish.

SUGGESTED PAIRINGS

Perfect with fish, seafood or salads. Recommended drinking temperature between 8°C and 10°C.

PHYSICO-CHEMICAL PROPERTIES

Alcohol Content: 13,3% (v/v)

Total acidity: 5,8 g/L tartaric acid

pH: 3,21

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