

HERDADE GRANDE CLÁSSICO WHITE 2024



COUNTRY Portugal | **REGION** Alentejo

VINEYARD SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOIL Schistous clay

TYPE OF WINE White | **HARVEST** 2024

DESIGNATION Alentejo Regional Wine

VARIETIES 30% Roupeiro, 30% Verdelho, 20% Viosinho
and 20% Antão Vaz

BOTTLING DATE February 2025

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



VINIFICATION

Night mechanized harvest, full destemming followed by cold shock on a heat exchanger. Soft crushing preceded by static cold decantation for 48h. Fermentation in stainless steel tanks with controlled temperature and subsequent aging on thin lees and batonnage for 6 months.

TASTING NOTES

With a clear and shining aspect, it presents a neat citric tonality, very appealing with slight yellowed streaks. Fruity aromas, where tropical fruits complemented by citric notes stand out on the nose, with a slight toasted touch.

It appears round, with a rich tropical fruit, peach and passionfruit flavor on the palate and brief honey notes. Well balanced acidity, good structure, and unctuousness with length and persistent palate.

SUGGESTED PAIRINGS

Perfect for Italian dishes. As it is a fresh wine, it goes well with oriental dishes such as sushi. Recommended drinking temperature 10° to 12° C.

PHYSICO-CHEMICAL PROPERTIES



Ingredients
Nutritional chart

Alcohol content: 12,6% (v/v)

Total acidity: 5,5g/L tartaric acid

pH: 3,22

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