



TECNICAL DATA SHEET HERDADE GRANDE RED GERAÇÕES 2011

HERDADE GRANDE



Wine Type	Red
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2011
Grapes	35% Touriga Nacional, 35% Alicante Bouschet, 15% Syrah, 15% Cabernet Sauvignon

Winemaking

Since we are already into the 2nd making and deserve to celebrate all the good we have accomplished, let's raise our glasses and drink to the 17 HARVESTS with this finest blend, produced from the most carefully selected handpicked grapes.

Fermentation arose in compacted stainless steel vats, at controlled temperatures in order to preserve all the aromatic elegance.

Once fermented, the wine is aged for 12 months in 4 types of oak barrels and for a further 12 months in the bottle.

Tasting Notes

Clear and garnet in colour, the wine shows a silhouette of intense aroma on the nose, suggesting ripe fruit, soft woody notes and hints of spice.

Full-bodied and well balanced on the palate, with strong tannins and well combined acidity, culminating in a long and elegant finish.

Serving suggestion

We invite you to drink this red wine paired with oven roasted goat kid or the typical Alentejo oven roasted lamb or with grilled and well seasoned fatty meats. Recommended serving temperature is 16 ° to 18 °.

Chemistry

Alcohol Vol: 14% (v/v)	Total Acidity: 6,70 g/L tartaric acid
Total Sugar: 3,4 g/L	pH: 3,37