



TECNICAL DATA SHEET

HERDADE GRANDE RESERVA 2008

HERDADE GRANDE



Wine Type	Red
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2008
Grapes	Aragonez; Cabernet Sauvignon; Touriga Nacional; Alicante Bouschet

Winemaking

From our oldest vines were selected grapes healthier and in better state of maturation that led to this good wine that we classified as reserve.

These grapes were hand-picked during September and transferred to small stainless steel tanks with temperature control, between 25°C-28°C during the fermentation period (7 days). 100 % of the wine was aged in American and French oak.

Tasting Notes

Dark purple color with ruby red tones. Elegant and seductive aromas of blackberry jams, plums, with inviting aromas of black chocolate and vanilla. On the palate more saturated fruit flavors abound with hints of black jams and chocolate.

Ceasing acidity makes these red wine an excellent choice with food and a great candidate for a long term cellaring.

Serving Suggestion

Enjoy with rib eye steak, rack of lamb and the traditional stews.

Recommended drinking temperature 16°C 18°C.

Chemistry

Alcohol Vol: 14,3 %(v/v)

Total Acidity: 5,3 g/l

pH: 3,56