



TECNICAL DATA SHEET HERDADE GRANDE RED 2011

HERDADE GRANDE



Wine Type	Red
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2011
Grapes	Aragonez, Trincadeira, Touriga Nacional and others

Winemaking

From our best vineyards we selected the best, healthier and in better state of maturation grapes that led to this very good wine. These grapes were hand-picked during end of September and gently crushed followed by a “cold soak” at 8°C for 4 days before fermentation. This technique is helpful to extract more fruit aromas and flavors enhancing complexity and a softer tannin structure. The alcoholic fermentation was made with selected yeast and fermented between 25°C-28°C during the fermentation period (7days). 100 % of the wine was aged in American and French oak, during 9 months.

Tasting Notes

The intense deep color in the glass pulls you in, while the huge powerful nose captivates; layer on layer of spice, earth, and tobacco – all over a rich base of ripe black cherry, cassis, and blueberry jam. The hook is set with the first whiff. Rich, round, juicy and mouth-coating, the palate delivers black cherry and black jams before moving on to brighter red fruits. More subtle tones of butterscotch, and sweet oak complement the fruit beautifully. The huge classic structure of fine grain tannin and firm acidity persist all the way through to the clean crisp spicy finish.

Serving suggestion

Enjoy with rib eye steak, rack of lamb , codfish and the traditional stews.
Recommended drinking temperature 16°C 18°C.

Chemistry

Alcohol Vol: 14,0% (v/v)	Total Acidity: 6,30 g/L tartaric acid
	pH: 3,59 Total Sugar: 2,7 g/L