

# HERDADE GRANDE CLÁSSICO RED 2018



COUNTRY Portugal | REGION Alentejo

VINEYARDS SITE Vidigueira

CLIMATE Mediterranean with mild continental influence

SOILS Schistous clay

TYPE OF WINE Red | HARVEST 2018

DESIGNATION Alentejo Regional Wine

VARIETIES Alicante Bouschet, Touriga Nacional, Aragonês and Trincadeira

BOTTLING DATE June 2020

PRODUCER António Manuel Baião Lança

WINEMAKER Diogo Lopes



## VINIFICATION

Night mechanized harvest. Full destemming followed by cold passover by the heat exchanger. Fermentation in stainless steel tanks with controlled temperature. After fermentation 50% of the blend aged on French oak barrels for 9 months.

## TASTING NOTES

An intense color on the bottle pulls you inside, while its mighty and enormous nose mesmerizes, layer after layer of spices, land and tobacco - in a rich mature black cherry, cassia and blueberry jelly core. Rich, rounded, luscious and mouth coated, it offers black cherry sweets on the mouth before moving on to more shining red fruits. Subtler caramel and sweet oak note finely complement the fruit. The tannin's enormous classic structure and steady acidity endure, to close on a spicy finale.

## SUGGESTED PAIRINGS

Ideal to pair at the table with roasted or grilled spicy meat, as the notorious Posta Alentejana. It also combines finely with several types of cod dishes or merely with cheese and cured dry sausage.

## PHYSICO-CHEMICAL PROPERTIES

Alcohol content 14% v/v  
Total acidity: 5,3 g/L tartaric acid pH : 3,54

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GRANDE**