

# HERDADE GRANDE



## D.O. Overview :

A region of rolling plains, the Alentejo has a relatively smooth and flat landscape that stretches across almost a third of mainland Portugal. The soils alternate between schist, clay, marble, granite and limestone, in an unusual diversity. The climate is clearly Mediterranean, hot and dry, with a strong continental influence. The Alentejo is divided into eight sub-regions, Borba, Évora, Granja-Amareleja, Moura, Portalegre, Redondo, Reguengos and Vidigueira.

The white varieties include Antão Vaz, Arinto and Roupeiro, as well as the now underrated Diagalves, Manteúdo, Perrum and Rabo de Ovelha. The red varieties are Alfrocheiro, Alicante Bouschet, Aragonez, Castelão and Trincadeira, as well as the underrated Moreto, Tinta Caiada and Tinta Grossa.

## ORIGIN

Alentejo DOC | Vidigueira, Portugal

## DESIGNATION

Amphora Tinto

## VARIETIES

Touriga Franca, Tinta Caiada and Tinta Grossa

## ALCOHOL

12.5%

## VINEYARD

Herdade Grande has grown their estate vineyard holdings to 60 hectares of production. The poor schist soils are favorable to the expression and evolution of the vine and well suited for both regional and international varieties. Selection was based on adaptability to the terroir and how they express the identity of Alentejo, and specifically, Vidigueira.

## PROCESS

Pure local tradition. Selected from some of the best vines, the grapes are hand-harvested at full maturity in late September. Clusters are sorted and undergo a full destemming and cold soak prior to fermentation. Fermentation occurs in small temperature controlled stainless steel tanks. Aged for 10 months in clay amphorae

## TASTING

Fresh with wild fruit, a slight vegetal touch and the distinct clay impression from the amphora aging. Medium-bodied with firm tannins and a beautiful fruit and spice character. Dry and broad on the finish with notes of fresh fruit that carry through.

## WINERY

Since 1920 the Lança family has been making wine in Vidigueira, the prime region within the DOC of Alentejo. It is now the third and fourth generations who are running the estate and continuing on the ancestral 'Talha' method of winemaking and aging, in clay pots as the Romans did long, long ago. Indigenous varieties, Mediterranean climate, predominantly schist soils, and sustainable viticulture are keys to the Lança family's elegant wines and continued longevity.