

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

Clássico Tinto

VARIETIES

Alicante Bouschet, Aragonês, Touriga Nacional and Trincadeira

ALCOHOL

14%

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

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 are chilled prior to fermentation. Fermentation occurs in temperature controlled stainless steel tanks. 50% of the blend is moved to French oak barrels for 9 months of aging before bottling.

TASTING

Deep ruby red in color. Features aromas of black cherry, cassis and blueberry jam. The palate is rich with flavors of black cherry, red fruits, layers of spice and subtle notes of caramel and sweet oak. This wine is distinguished by its round, balanced tannins and long, spicy finish.

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.