

# 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, Perum 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 White

## VARIETIES

30% Roupeiro, 30% Verdelho,  
20% Viosinho, 20% Antão Vaz

## ALCOHOL

12.9%

## 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

Grapes are harvested cool at night before a full destemming, cold soak and gentle press. The juice is settled for 48 hours at cold temperatures and racked prior to fermentation. Fermented and aged in stainless steel tanks on light lees with regular batonnage for 6 months.

## TASTING

Clear and bright, it presents a citrus tonality with very appealing yellow hues. Tropical fruit aromas complemented by citrus elements stand out on the nose and are accented with a slight hint of toasted aromas. Round on the palate with a rich tropical fruit, peach, passionfruit and brief notes of honey. Well-balanced acidity, good structure, and with satisfying unctuousity.

## 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 varietals, Mediterranean climate, predominantly schist soils, and sustainable viticulture are keys to the Lança family's elegant wines and continued longevity.