

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

Roupeiro Branco

VARIETIES

Roupeiro

ALCOHOL

12%

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 hand-harvested and carefully sorted before a full destemming and gentle press. The juice is settled for 48 hours at cold temperatures and racked prior to fermentation. 50% is fermented in French Oak barrels with the remaining 50% in stainless steel. Aged for 7 months on fine lees with regular batonnage.

TASTING

Clear and bright, with a beautiful citrus hues. Aromas of tropical fruits are complemented by citrus notes and a soft touch of toast. Round on the palate, rich in tropical fruit and with nuances of honey. Balanced with a very elegant and delicate acidity.

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.