

HERDADE DOS GROUS MOON HARVESTED 2021



HARVEST

The winter of 2021 had high levels of precipitation that helped to restore water reserves in most soils. In spring, with some heat spikes, followed by mild temperatures, there was an acceleration in the grape's phenological state. Temperatures remained mild in the summer, thus allowing a regular and balanced development of the grapes' maturation, and the beginning of the harvest on August 4th, as in the previous year.

In accordance to the highest influence of the moon phases on the sap circulation of the vine, on August 25th the Alicante Bouschet grapes were harvested from the oldest plot of the vineyard.

VITICULTURE

Vintage: 2021 *Grape Varieties:* Alicante Bouschet

Soils: Sedimentary schist and greywack soils

Irrigation: Localized irrigation with strictly controlled requirements and in accordance with quality parameter; *Production:* 6 ton/ha

WINEMAKING

The grapes are hand-picked in the cycle of greater influence of the moon in the sap transport. Once arrived to the winery, the grapes are hand-selected. Fermentation and maceration take place in "lagares". The end of alcoholic and malolatic fermentation happens in new french oak barrels, ageing there for 12 months.

TASTING NOTES

Deep concentrated ruby colour. Complex aromas of dark berries with well-integrated oak notes. Full-flavoured, round, silky and mature tannins.

Food Pairing: Rich red meat dishes, game, sausages, intense flavoured cheeses with creamy texture

SERVING SUGGESTION

Service Temperature - 14 - 16°C

2022 - 2032



PRODUCTION:	ANALYSIS:	LOGISTIC INFORMATION:
20.666 Bottles	Alcohol (% Vol.): 14	Case - 6 x 75cl Weight - 8,9Kg.
BOTTLING:	Total Acidity (g/L): 5,6	Paleta -5 cases x 16 rows Weight - 740Kg
November 2022	pH: 3,66	Dimensions (mm)
	Total Sugars (g/L): 0,3	Height: 90 Length: 548 Width: 297