

HERDADE DOS GROUS LATE HARVEST 2015



HARVEST

In 2015, the winter was dry and with low temperatures. Spring and summer were hot and the precipitation level was really reduced, allowing a correct evolution of the vine development, from flowering, throughout May, until veraison in July. The hot days with cool nights promoted a constant and homogeneous maturation in all blocks of vines and grape varieties. The harvest started under excellent weather conditions shortly one month after the veraison and in the middle of August the first white grapes started coming in. The Petit Manseng grapes were harvested during the cold days of November, showing a lot of the ripeness and rot that are essential for the production of this wine.

VITICULTURE

Vintage: 2015 *Grape Varieties:* Petit Manseng (100%)

Soils: Sedimentary schist and greywack soils.

Irrigation: Localized irrigation with strictly controlled requirements and in accordance with quality parameter *Production:* 8 tons/ ha

WINEMAKING

Careful selection of the grapes infected by the Botrytis Cinerea fungus, known as noble rot. All bunch press in a pneumatic press. Selected Yeast inoculation. Slow fermentation at low temperatures during 2 months. The wine aged for 24 months in French 2nd year-used oak barrels.

TASTING NOTES

Golden colour. Complexed aroma, honey and raisin notes, combining with vanilla and toasted aromas from the barrel ageing. Impressive sweetness and long final
Food Pairing: Foie gras, strong flavour cheeses and rich desserts

SERVING SUGGESTION

Serving Temperature - 8 a 10°C

2020-2025

PRODUCTION: 3 360 Bottles	ANALYSIS: Alcohol (% Vol.): 12 Total Acidity (g/L): 6,6 pH: 3,24 Total Sugars (g/L): 151	LOGISTIC INFORMATION: Case - 12x37,5cl Weight - 13.2 Kg; Paleta - 11 cases x 3 rows Weight - 460 kg Dimensions (mm) Height: 230, Length: 295, Width: 295
BOTTLING September 2020		