

HERDADE DOS GROUS 23 BARRICAS 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.

By the 3rd week of August, from the first planted plots of the vineyard, Syrah grapes were harvested. September started with Touriga Nacional harvest, which was used to prepare this wine. Both grapes showed excellent maturation and good quality, when they arrived in the winery

VITICULTURE

Vintage: 2021 Grape Varieties: Touriga Nacional (60%) and Syrah (40%)

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-selected and fermentation and maceration take place in "lagares". The end of alcoholic and malolatic fermentation happens in new french oak barrels, where Touriga Nacional and Syrah age for 12 month. After this period, the best 23 barrels of each variety are selected for this blend.

TASTING NOTES

Deep concentrated plummy-red colour. Complex and delicate aromas such as floral and spices from the oak ageing. Full-flavoured with an elegant and persistent profile.

Food Pairing: Rich codfish dishes, mushroom risotto, lamb dishes, roasted pork, beef steak and strong flavour cheeses.

SERVING SUGGESTION

Service Temperature - 14 - 16°C 2022 - 2032



PRODUCTION:	ANALYSIS:	LOGISTIC INFORMATION:
20.666 Bottles	Álcohol (% Vol.): 14 Total Acidity (g/L): 5,5	Case - 6 x 75cl Weight - 8,9Kg. Palete -5 cases x 16 rows Weight - 762Kg
October 2022	pH: 3,71 Total Sugars (g/L): 0,3	Dimensions (mm) Height: 85 Lenght: 546 Width: 326