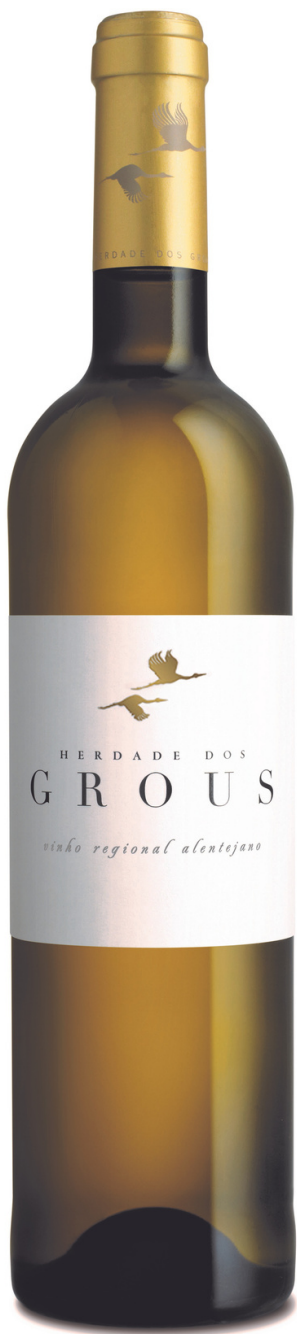


HERDADE DOS GROUS BRANCO 2022



HARVEST

The year 2022 proved to be, in general, warm and dry. Low rainfall and mild temperatures felt during the period of vegetative dormancy led to an early budding in spring. In summer, high temperatures and low rainfall, contributed to uneven maturation between the varieties. These climatic conditions, however, conditioned the development of diseases, reflecting in the vineyards a good phytosanitary quality.

On the 8th of August we began the harvest quietly, with Gouveio being the first variety to arrive in the cellar. At the end of the month we harvest the Arinto variety and by the beginning of September we piked the Antão Vaz variety.

VITICULTURE

Vintage: 2022 *Grape Varieties:* Antão Vaz (50%), Arinto (30%), Gouveio (20%)

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 reception and vinification of each variety is made separately. The grapes are hand-selected, destemmed and cooled until 10°C. After pressing, musts are cold-settled for up to 2 days. Fermentation takes place in steel tanks at 14-16°C.

TASTING NOTES

Golden green colour. It shows intense tropical fruit aroma and a palate rich in fruit, elegant and with well-balanced acidity.

Food Pairing: Rich fish dishes and seafood, italian food, such as pizzas and pasta, and also asian food

SERVING SUGGESTION

Service Temperature - 8 a 10°C

2023 - 2025



PRODUCTION:	ANALYSIS:	LOGISTIC INFORMATION:
88.900 Bottles	Álcohol (% Vol.): 13	Case - 6 x 75cl Weight - 7,8Kg.
BOTTLING:	Total Acidity (g/L): 5,3	Paleta -11 cases x 9 rows Weight - 795Kg
May 2023	pH: 3,37	Dimensions (mm)
	Total Sugars (g/L): 0,4	Height: 170; Length: 235; Width: 320