

HERDADE DOS GROUS WHITE RESERVE 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.

The first grape we harvested for this blend was Alvarinho, on the 10th of August, followed by Viognier and then Arinto. By the beginning of September, we harvested Antão Vaz.

VITICULTURE

Vintage: 2022 *Grape Varieties:* Antão Vaz (40%), Arinto (30%), Alvarinho (20%), Viognier (10%)

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 new french oak barrels, aged with "battonage" and "sur lies" for 6 months more.

TASTING NOTES

Golden green colour. Intense and complex peaches and lime aroma with toasted notes from the oak barrels. The palate is rich in fruit, mineral and with good complexity.

Food Pairing: Rich fish dishes white meat

SERVING SUGGESTION

Service Temperature - 10 - 12°C

2023 - 2028



PRODUCTION:	ANALYSIS:	LOGISTIC INFORMATION:
20.000 Bottles	Alcohol (% Vol.): 13	Case - 6 x 75cl Weight - 10,85Kg.
BOTTLING:	Total Acidity (g/L): 6	Paleta - 8 cases x 8 rows Weight - 715Kg
July 2023	pH: 3,32	Dimensions (mm)
	Total Sugars (g/L): 0,6	Height: 200; Length: 285; Width: 327