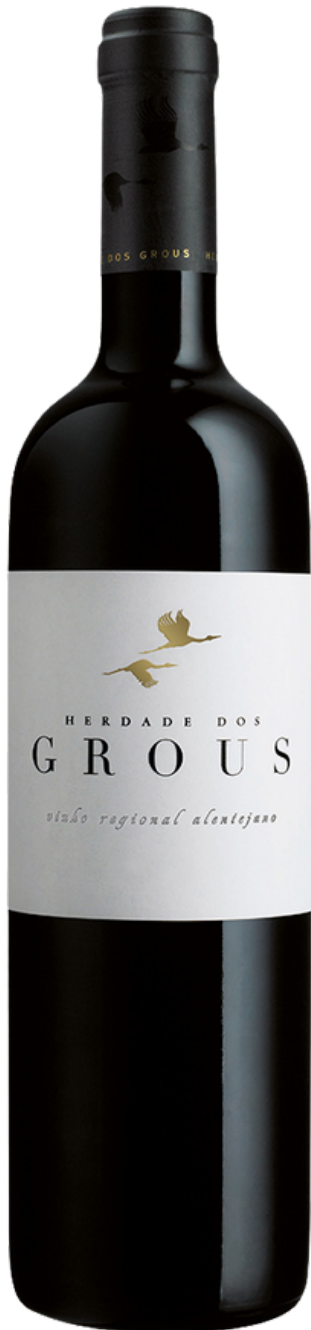


HERDADE DOS GROUS RED 2021



HARVEST

The winter of 2021 had high levels of precipitation that helped to restore water reserves in most of the 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. For this wine we harvested Aragonéz in mid-August, and a few days later Syrah. At the beginning of September we harvested Alicante Bouschet, followed by Touriga Nacional.

VITICULTURE

Harvest: 2021 *Grape Varieties:* Aragonéz (35%), Alicante Bouschet (35%), Touriga Nacional (20%), Syrah (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 grapes are hand-selected separately. The fermentation is in frustoconical vats with delestage, following an aging for 9 months in french oak barrels.

TASTING NOTES

Deep concentrated plummy-red tones. It shows a complex aroma of well-ripped red fruits. Full-flavoured, concentrated and with a long aftertaste.

Food Pairing: Pork and beef dishes, oven-codfish dishes and hard cheeses.

SERVING SUGGESTION

Service temperature - 14 a 16°C

2023 - 2028



PRODUCTION:	ANALYSIS:	LOGÍSTIC INFORMATION:
159.000 Bottles	Alcohol (% Vol.): 13,5	Case - 3 x 75cl Weight - 8,5Kg.
BOTTLING:	Total Acidity (g/L): 5,4	Paleta - 11 cases x 9 rows Weight - 850Kg
Dec. 2022	pH: 3,66	Dimensions (mm)
	Total Sugars (g/L): 0,3	Height: 160, Length: 245, Width: 330