

HERDADE DOS GROUS WHITE RESERVE 2020

HARVEST

The year 2020 started with some rain and low temperatures, which lasted practically until the end of spring, demanding greater attention and control of the incidence of diseases in the vine. However, the increase in temperature in the first days of summer caused an acceleration in the phenological states and, consequently, in the ripening of the grapes, which led to the beginning of the harvest to take place in the first days of August. Temperatures remained mild throughout the harvest period, contributing to very balanced maturations and grapes in perfect phytosanitary conditions.

The first grape variety harvested for this wine was Viognier, on the 11th of August. The remaining varieties, Alvarinho, Arinto and Antão Vaz, were harvested during the last week of August.

VITICULTURE

Vintage: 2020 Grape Varieties: Antão Vaz (40%), Arinto (30%) Alvarinho (20%) and Viognier (10%)

Soils: Sedimentary schist and greywack soils. *Irrigation:* Localized irrigation with strictly controlled requirements and in accordance with quality parameter: Production: 6 tons /ha

WINEMAKING

Reception and vinification of each grape variety separately. Grapes are hand-selected, destemmed and cooled till 10°C. After pressing, musts are “cold-settle” for up to 2 days, fermentation in new French oak barrels, aged with “battonage” and “sur lies” for more 6 months.

TASTING NOTES

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

Food Pairing: Rich fish dishes and white meat

SERVING SUGGESTION

Serving temperatures – 10 - 12°C

2021-2026



PRODUCTION: 24.500 Bottles	ANALYSIS: Alcohol (% Vol.): 13,5 Total Acidity (g/L): 6,10 pH: 3,15 Total Sugars (g/L): 0,8	LOGISTIC INFORMATION: Case - 6x75cl Weight - 10,85Kg; Paleta - 8 cases x 8 rows Weight - 715 kg Dimensões (mm) Height: 200, Length: 285, Width: 327
BOTTLING June 2021		