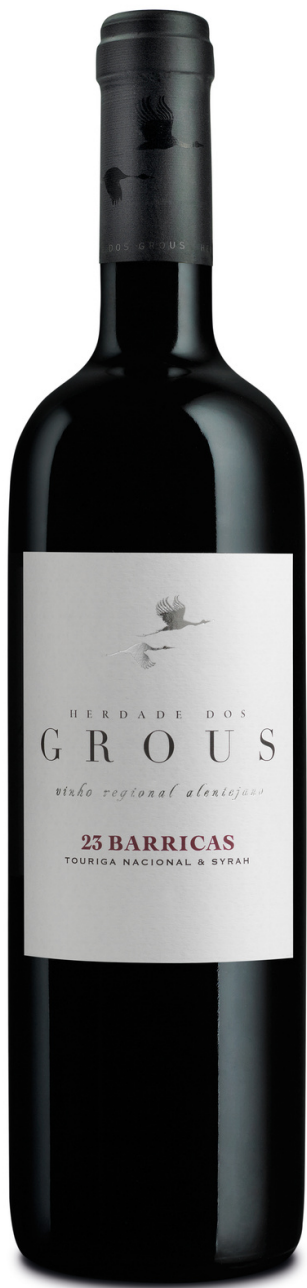


HERDADE DOS GROUS 23 BARRICAS 2022



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.

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: 2022 *Grape Varieties:* Touriga Nacional (50%) and Syrah (50%)

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

2024 - 2034



PRODUCTION:	ANALYSIS:	LOGISTIC INFORMATION:
17.500 Bottles	Álcohol (% Vol.): 13,5	Case - 6 x 75cl Weight - 8,9Kg.
BOTTLING:	Total Acidity (g/L): 5,5	Paleta -5 cases x 16 rows Weight - 762Kg
December 2023	pH: 3,77	Dimensions (mm)
	Total Sugars (g/L): 0,3	Height: 85 Lenght: 546 Width: 326