

HERDADE DOS GROUS RED 2020



HARVEST

The year of 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 temperature increase, by the first days of Summer, caused an acceleration in the phenological states and, consequently, in the ripening of the grapes, wich led the harvest to start by the beginning of August. Temperatures remained mild throughout the harvest period, contributing to the very ballanced maturations and grapes in perfect phytosanitary conditions.

The grape varieties Aragonez and Syrah were harvested on mid August. Touriga Nacional and Alicante Bouschet, which complete the blend of this wine, were harvested on the first week of September.

VITICULTURE

Harvest: 2020 Varieties: Aragonez (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 2022 - 2027



PRODUTION:	ANALYSIS:	LOGÍSTIC INFORMATION:
360.000 Bottles	Álcohol (% Vol.): 13,5	Case - 3 x 75cl Weight - 8,5Kg.
BOTTLING:	Total Acidity (g/L): 5,3	Palete - 11 cases x 9 rows Weight - 850Kg
	рН: 3,68	Dimensions (mm)
June 2022	Total Sugars (g/L): 0,5	Height: 160, Lenght: 245, Width: 330