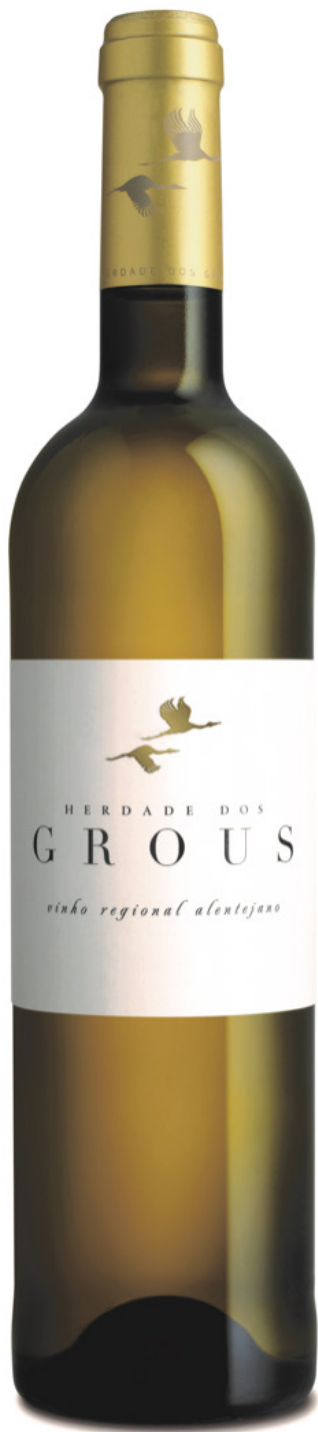


HERDADE DOS GROUS WHITE 2020



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 temperature increase 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.

For this wine, we harvested the Gouveio variety on the 14th of August, followed by Arinto towards the end of the month. Already in the first days of September, and almost by the end of white varieties harvest, Antão Vaz arrived to the winery.

VITICULTURE

Vintage: 2020 Grape Varieties: Antão Vaz (50%), Arinto (30%) and Gouveio (20%)

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 steel tanks at 14-16°C.

TASTING NOTES

Gold green colour. Intense tropical fruit aroma. The palate is rich in fruit, fine, elegant and well-balanced acidity.

Food Pairing: Rich fish dishes and seafood, italian food, such as pizzas and pasta, and asian food.

SERVING SUGGESTION

Serving temperatures – 8 - 10°C

2021-2023



PRODUCTION: 160.500 Bottles	ANALYSIS: Alcohol (% Vol.): 13 Total Acidity (g/L): 6,30 pH: 3,23 Total Sugars (g/L): 0,5	LOGISTIC INFORMATION: Case – 6x75cl Weight – 7,8Kg; Pallet – 11 cases x 9 rows Weight - 795 kg Dimensions (mm) Height: 170, Length: 235, Width: 320
BOTTLING June 2021		