

HERDADE DOS GROUS RED 2023



HARVEST

The winter of 2022/2023 was rainier than the previous two years. Mild temperatures in early spring brought vine buds forward by 2 weeks, compared to other years. This anticipation of the vegetative cycle continued throughout spring, and the summer began with above-normal temperatures, which brought forward a concentration of sugar in the grapes in the vast majority of varieties. The musts were balanced and had the potential for a great year. The harvest began on July 31st.

By the first week of August, the Aragonez and Syrah varieties were harvested. Also for the blend of this wine, the Alicante Bouschet grapes were harvested in the beginning of September, followed by those of Touriga Nacional.

VITICULTURE

Harvest: 2023 Grape 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 12 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

2024 - 2030



PRODUCTION:	ANALYSIS:	LOGÍSTIC INFORMATION:
280.000 Bottles	Álcohol (% Vol.): 13,5	Case - 6 x 75cl Weight - 8,34Kg.
BOTTLING:	Total Acidity (g/L): 5,1	Paleta - 11 cases x 9 rows Weight - 845Kg
September 2024	pH: 3,75	Dimensions (mm)
	Total Sugars (g/L): 0,4	Height: 160, Length: 240, Width: 335