

HERDADE BARRANCO DO VALE

VIOGNIER GRANDE RESERVA 2021



Winmaker: Engº João do Ó

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750ml – 5600287072186

TASTING NOTE:

COLOR: Citric.

Aromas of white peach/apricot fruit, some citrus notes from tangerine peel, and a hint of tropical fruit. Some smokiness, complex and engaging, with a striking natural acidity.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Vinificação a temperatura controlada durante 15 dias. Estágio de 12 meses sobre as borras finas para maior untuosidade e complexidade. Estágio de 24 meses em garrafa.

PRESERVATION: Bottles must be protected from sunlight without oscillating or vibrating, in a completely or partially horizontal position, with the wine in contact with the cork, in a

SERVICE TEMPERATURE:

Should be served at 10-12°C

RECOMENDATIONS:

Goes well with seafood, salads, grilled fish, white meats and Italian cuisine.

Type:	White Wine
Grape Variety:	Viognier
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2021
Teor de Álcool:	14 %
Acidez Total:	6,44 g/L
Acidez Volátil:	0,39 g/L
Açúcar Residual:	2,4 g/L
pH:	3,09