

HERDADE BARRANCO DO VALE

BLEND BRANCO RESERVE 2024



de Barran
ALGARVE | PORT



Herdade
Barranco do Vale



RESERVA

20
24

ANTÃO VAZ
ARINTO, ALVARINHO

TASTING NOTE:

COLOR: Citric.

Made from Antão Vaz, Arinto, and Alvarinho grape varieties, this wine displays subtle tropical notes alongside citrus and white fruit aromas, particularly apple, complemented by delicate floral nuances. On the palate, it is lightly mineral, full-bodied and dry, with excellent natural acidity provided by the Arinto, resulting in a remarkably elegant and vibrant wine.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Vinification at a controlled temperature for 15 days, followed by a 12-month aging on fine lees for greater unctuousness and complexity.

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 cool place (between 10 and 15°C) and without oscillating or vibrating.

SERVICE

TEMPERATURE:

Should be served at 11-13°C

RECOMENDATIONS:

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

Type:	White Wine
Grape Variety:	Antão Vaz, Arinto e Alvarinho
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2024

Alcohol Content:	12,5 %
Total Acidity:	6,87 g/L
Volatile Acidity:	0,22 g/L
Residual Sugar:	0,6 g/L
pH:	3,33

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750ml – 5600287072377

Enólogo: Engº João do Ó