



Herdade dos Grous 23 Barricas 2012

VITICULTURE

Climate	'Continental-mediterranean', characterized by a low-rainfall, semi-arid growing season and high daytime temperatures. Good summer and pre-harvest thermal amplitude.
Soil characteristics	Magnesian sedimentary loam soils, ranging from sandy-loam to clay-loam with marked horizons. Many areas comprise soils with laminar clay-schist-like characteristics. Whilst very low in organic matter, the acidic, or slightly acid soils have average fertility and a high water retention capacity.
Vineyard Area	20 hectares
Grape Varieties	Syrah (60%); Touriga Nacional (40%)
Relief and Row orientation	Lightly undulating, predominantly WSW – ENE rows.
Planting Density	2.2m x 1.3m and 2.5m x 1.3m
Vine Training	Bi-lateral cordon
Irrigation	Irrigated as per stringently controlled requirements and in accordance with quality parameters.

Cultural practices are strictly adapted to each variety and plot, with the aim of producing of the best quality fruit. Each plant is individually inspected to ensure that production does not exceed a specified limit per plant. At harvest time, the crop is carefully selected and transported in small 25Kg. trays to the winery.

WINEMAKING

Process	Grapes are hand-selected on a purpose-built selection table; Inoculation with selected yeasts; Fermentation and maceration in 'lagares' (traditional open fermenters); Finalization of alcoholic fermentation, malolactic fermentation and ageing for 12 months in new French oak barriques. The best 23 barrels of Syrah and Touriga Nacional were selected to create this blend.	
Analyses	Alcohol 14,0 % Vol. Total Acidity 6,4 g/l	Volatile Acidity 0,55 g/l pH 3,74
Tasting Notes	Deep, concentrated plummy-red tones; Complex and delicate aromas. Full-flavoured with an elegant profile and soft tannins. Should be served at 14 to 16°C; A perfect accompaniment to Mediterranean dishes.	

