

# HERDADE DA CAPELA – GRANDE RESERVA

## WHITE WINE / DOC ALENTEJO / 2017

Region: Moura, Alentejo, Portugal  
Producer: Casa Clara  
Winemaker: Alexandra Mendes

**GRAPE VARIETIES:** 50% Arinto, 45% Antão Vaz and 5% Verdelho.

**VINTAGE:** The year was marked by a dry winter conditions with a precipitation below normal. January and February were very cold but a hot spring followed, especially in the month of May, which led to an anticipation of phenological stage, contributing for a earlier burst, flowering and ripening of the fruit. In Alentejo, the harvest started about two weeks earlier than usual.

**CLIMATE:** Typically mediterranean with a strong continental influence, huge temperature variations. The region's dry hot summer days and cool nights contribute to the perfect maturation of the grapes and quality of the wines.

**SOIL:** Poor soils, dominated by limestone, perfect to produce fresh, mineral and structured wines.

**VINIFICATION:** Manual harvest and a carefully selected grapes at the harvesting and in the cellar. The whole grapes are directly pressed with destemming. Inoculation of a must with selected yeasts. Separated fermentation of the grapes varieties at a controlled temperature of 16°C-18°C.

**AGEING:** 1/3 of the batch aged for 6 months in new french oak barrels of 400 liters capacity with strong toast.

**TASTING NOTES:** Citrine color wit greenish reflections. In the nose the wine presents citrus notes with some vanilla, very smooth. On the palate, it has a good volume, freshness ad softness. Aftertaste a mineral and long length finish. A very elegant wine with a great ageing potential.

Consume preferably at 12°-14°C.

**BOTTLE AGE:** August 16th, 2018.

**Nº OF BOTTLES:** 4.272 bottles.

**FOOD PAIRING:** Suited to accompany fish, seafood and condiment cheeses.

**AWARDS:** 90 Pts, "Copo e Alma Guide – Best Wines of Portugal – Edition 2021" (Portugal, 2021)  
Gold Medal at "Les Citadelles du Vin" (Belgium, 2019)  
Silver Medal at "Concours Mondial de Bruxelles" (Belgium, 2019)  
Silver Medal at "MundusVini" (Germany, 2019)  
Bronze Medal at "Decanter World Wine Awards" (United Kingdom, 2019)  
Bronze Medal at "International Wine Challenge" (United Kingdom, 2019)  
90 Pts at "Ultimate Wine Challenge" (United States, 2019)



### TECHNICAL INFORMATION:

Alcohol Content: 13,5%  
Total Acidity: 5,3 g/l  
Volatile Acidity: 0,21 g/l  
PH: 3,57  
Residual Sugar: 0,5 g/l  
Contains Sulfites

### BARCODE:

Bottle 0,75l: 5 604563001013  
Box 3x0,75l: 35604563001014

### LOGISTICS EUROPALLET:

Dimensions: 1,20mx0,80 m  
Unit/Layers: 9 boxes/3x0,75l  
Unit/Pallet: 108/3x0,75 l

Nº Layers: 12