

MALHADINHA

BRUTO NATURAL ROSÉ
2016

Country of Origin . Portugal

Region . Alentejo / Alentejo

Appellation . Alentejo Regional Sparkling Wine

Category . Rosé | **Vintage** . 2016

Grapes . Touriga Nacional 34%, Baga 33%, Tinta Miúda 33%

Vineyard . Malhadinha and Terges | **Area** . 75 ha

Plantation . 2001 and 2012 | **Soil Type** . Schist based soil

Vinification

Manually harvested grapes into 12kg boxes and rigorously selected at the choosing table. After selection and sorting of the perfect grapes, they were destemmed and gently crushed. Inox based fermentation, second fermentation and 54 month staging in bottle in the presence of fine crumbs.

Tasting Notes

The first Brut Sparkling Rosé Wine from Malhadinha, made from Touriga Nacional, Baga and Tinta Miúda was made following the classic method with a 54 month staging. With a light salmon colour, the nose is elegant and sophisticated, the bubbles are thin and persistent, the mouth is series, persistent and complex.

Bottling | Degorgement . November 2021

Production . 1600 Bottles 0,75L

Alcohol grade . 11,5% | **pH** . 3.12

Total acidity . 6.5 g/L in tartaric acid

Bottle . Capacity (l): 0,75
Model . Champenoise Millesime
Dimensions (cm) . Ø 9,5 x (height) 30 | Weight (kg) . 1,642
EAN barcode (bottle) . 5600361361915

Box . Dimensions (cm): (l) 33,4 x (w) 9,8 x (h) 33,6
Weight (kg): 5,840 | Number of bottles: 2

Pallet (euro)
Cases/layer: 10 | Layers/pallet: 12
Weight (kg): 701
Length . 1,20m | Width . 0,80m | Height . 1,70m



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HERDADE
MALHADINHA
NOVA