

MALHADINHA

BRUTO NATURAL ROSÉ
2017

Country of Origin . Portugal

Region . Alentejo / Alentejo

Appellation . Alentejo Regional Sparkling Wine

Category . Rosé | **Vintage** . 2017

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 Sparkling Rosé Brut Natural from Malhadinha is made of the varieties Touriga Nacional, Baga and Tinta Miúda, made through the classic method with a 54 month aging process. With a slightly salmon colour, on the nose it is elegante and sophisticated, the bubble is fine and persistent, on the mouth it is serious, persistent and complex.

Bottling | Degorgement . December 2022

Production . Bottles 0,75L

Alcohol grade . 12% | **pH** . 3.04

Total acidity . 7.3 g/L in tartaric acid

Bottle . Capacity (l): 0,75
Model . Champenoise Millesime
Dimensions (cm) . Ø 1,75 x (height) 30 | Weight (kg) . 1,642
EAN barcode (bottle) . 5600361363063

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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NOVA