

malhadinha

Tasting Notes

Country of Origin
PORTUGAL

Region
Alentejo/Albernôa

Appellation
Vinho Regional Alentejano

Type of Wine
Late Harvest

Vintage
2010

Grape Varieties
Petit Manseng 100%

Vineyard area
27 ha

Soil Type
Free-draining schist soil

Vinification
Grapes were hand picked in the early days of November and selected at the sorting table. The juice from gentle pressing was inoculated with selected yeast. The long fermentation at low temperatures was interrupted to maintain an adequate level of residual sugar. Wine was then aged for 12 months in French oak barrels.

Tasting Notes
Fresh and complex nose with notes of apricots, citrine fruit and tealeaf. Oak is present but well integrated. Rich in the mouth without being heavy, good balance between the sweetness and the acidity. Long with hints of dried fruit.

Bottling
January 2013

Production
4735 Bottles

Chemical Analysis
Alcohol : 13%
Total Acidity: 8.1 g/l tartaric acid
pH: 3.18



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vinho regional alentejano 2010

late harvest

Herdade da Malhadinha Nova
Albernôa • Portugal



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