

Tasting Notes

Country of origin
Portugal

Region
Alentejo/Albernôa

Appellation
Vinho Regional Alentejano

Category
White

Harvest
2008

Grape Varieties
Petit Manseng - 100%

Vineyard area
27 ha

Soil type
Free-draining schist soil

Winemaking

The harvest was carried out manually in 12kg boxes during the early hours of dawn.

Our grapes followed immediately to the winery where they were subject to a rigorous screening at the table of choice and then stripped and pressed gently. The fermentation occurred with controlled temperatures over several days and was stopped by reducing temperature. Later, the wine aged in new french oak barrels for 12 months with periodically battonage.

Winemaker's notes

In 2006 we planted in Malhadinha Nova, the grape variety of Petit Manseng and in 2008 we decided to bottle our first Late Harvest of that kind.

The beautiful golden color, bring us to other stops, exotic places where we can smell the coconut and saffron, cinnamon and pineapple. All this exoticism, freshness and intensity, transform this wine into something full of sensuality and charm. In the mouth it reveals a presence of a glycerin wine, sumptuous, where the final acidity and sweetness, walk side by side with a perfect balance and a very long finish. It's perfect to escort a Foie Gras or Sericaia, a typical alentejo dessert.

Should be served at a temperature close to 10°C.

Bottling
June 2011

Production
948 Bottles of 0.375 L

Analysis
Alcool Content: 14%
Acidity: 6.9 g/l in tartaric acid
PH: 3.2

EAN
5600361362257

ITF
15600361366016

malhadinha



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vindima 2008

petit manseng

Herdade da Malhadinha Nova
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