



Herdade da  
Malhadinha Nova  
Alentejo • Portugal

malhadinha  
*late harvest*

## Technical Specifications

**Country of Origin**  
Portugal

**Region**  
Alentejo / Alentejo

**Appellation**  
Vinho Regional Alentejano

**Category**  
Late Harvest

**Vintage**  
2015

**Grape Varieties**  
Petit Manseng 100%

**Vineyard Area**  
35 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 18 months in French oak barrels.

**Tasting Notes**  
From intense âmbar colour the Late Harvest 2015 bring forward intense notes of fully-ripe apricot, crystallized orange peel and a light hint of ginger. In the mouth it is very well balanced, highlighted by the evident acidity, notes of quince marmelade and very ripe citrus stand out. The aftertaste is consensual and persistent.

**Bottling**  
July 2018

**Production**  
4760 Bottles

**Chemical Analysis**  
Alcohol : 11%  
Total Acidity: 9,87 g/l tartaric acid  
pH: 3.13

