

Malhadinha
2004

Tasting Notes

Country of origin:
PORTUGAL

Region
Alentejo/Albernôa

Appellation
Alentejo Regional Wine

Category
White

Harvest
2004

Grape Varieties
90% Antão Vaz
10% Chardonnay

Vineyard area
2 ha

Soil type
Free-draining schist soil

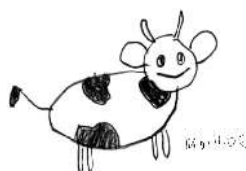
Winemaking
The grapes were grown in our vineyards and hand harvested, carried in small boxes of 12kgs to the winery and sorted before destemming and lightly crushing.
Fermentation occurred at low temperatures and it lasted for 28 days.
Malhadinha aged for 5 months in new American barrels.

Winemaker's Notes
Malhadinha presents floral aromas and some mineral notes. On the mouth, it is elegant but powerful in the flavour and full bodied.
If the wine is served at 10-12°C the evolution of the aromas is well present as the wine gets to normal temperature.

Bottling
March 2005

Production
3500 Bottles

Analysis
Alcohol Content: 14.5 %
Acidity: 5.2 g/l ácido tartárico
PH: 3.57



Malhadinha
2004

Herdade da Malhadinha Nova
Albernôa • Portugal



Herdade da
Malhadinha Nova
Alentejo • Portugal