

Malhadinha
2005

Tasting Notes

Country of origin:
PORTUGAL

Region
Alentejo/Albernôa

Appellation
Alentejo Regional Wine

Category
White

Harvest
2005

Grape Varieties
100% Antão Vaz

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 26 days.

Malhadinha aged for 8 months in new American and French barrels.

Winemaker's Notes

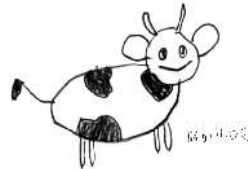
This wine presents floral aromas and some mineral notes. On the mouth, it is elegant but powerful in the flavour and full bodied.

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

Production
5000 Lts

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



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Herdade da Malhadinha Nova
Albernôa • Portugal



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