

Malhadinha  
2006

## Tasting Notes

**Country of Origin**  
PORTUGAL

**Region**  
Alentejo/Albernoa

**Appellation**  
Alentejo Regional Wine

**Category**  
White

**Vintage**  
2006

**Grape Varieties**  
Antão Vaz (60%)  
Chardonnay (20%)  
Arinto (20%)

**Vineyard area**  
2 ha

**Soil Type**  
Free-draining schist soil

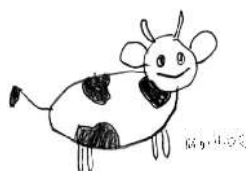
**Winemaking**  
The grapes were grown in our vineyards and hand harvested, carried in small boxes of 12kgs to the winery and sorted before destemming and lightly crushing. Fermentation occurred at low temperatures and it lasted for 28 days. Malhadinha aged for 5 months in new French oaks barrels.

**Winemaker's Notes**  
Malhadinha presents a fresh and fruited aroma, very elegant and balanced. On the mouth it has volume, complexity, fresh notes and a pleasant butter flavor from new french oak barrels. Full-bodied and great intensity.

**Bottling**  
April 2006

**Production**  
6490 Bottles

**Analysis**  
Alcohol Content: 14.5% Vol  
Acidity : 5.3g/l tartaric acid  
PH : 3.61



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Herdade da Malhadinha Nova  
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