

## **Tasting Notes**

Country of Origin PORTUGAL

Region

Alentejo/Albernoa

**Appellation** 

Alentejo Regional Wine

Category White

> Vintage 2008

**Grape Varieties** 

Chardonny 15% Arinto 75%

Vineyard area 27 ha

Soil Type

Free-draining schist soil

## Winemaking

The grapes were pick up by hand by dawn and carried in small boxes of 12Kgs to the winery where they were sorted before destemming and lightly crushed. Fermentation occurred at low temperatures (10-14°C) in new French oak barrels for 7 months while batonage process took place as well.

## Winemaker's Notes

Malhadinha white, 2008 harvest has a rich aroma mixed with mature fruit that appears well integrated into the wood with a very nice complexity. In mouth is very thin while the complexity of toast and fruit. Good acidity keeps everything in balance elegant.

Bottling June 2009

**Production** 

5788 bottles of 0,75L 254 bottles of 1,5L

**Analysis** 

Alcohol Content: 14,5% Vol Acidity: 5.0g/l tartaric acid PH: 3.4



