

Malhadinha
2008

Tasting Notes

Country of Origin
PORTUGAL

Region
Alentejo/Albernoa

Appellation
Alentejo Regional Wine

Category
White

Vintage
2008

Grape Varieties
Chardonnay 15%
Arinto 75%

Vineyard area
27 ha

Soil Type
Free-draining schist soil

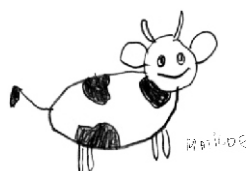
Winemaking
The grapes were pick up by hand by dawn and carried in small boxes of 12Kgs to the winery where they were sorted before destemming and lightly crushed. Fermentation occurred at low temperatures (10-14°C) in new French oak barrels for 7 months while batonage process took place as well.

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



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Herdade da Malhadinha Nova
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