

Tasting Notes

Country of Origin PORTUGAL

Region

Alentejo/Albernoa

Appellation

Alentejo Regional Wine

Category White

> Vintage 2009

Grape Varieties

Arinto - 50% Viognier - 35%

Chardonnay - 15%

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 2009 features a discreet aroma that lead us to a floral fragrance. The wood with touches of toasted almonds, shows up an excellente harmony with the wine. In the mouth, demonstrates that good structure, fully integrated with the fruit and well balanced acidity finishing with a long finish.

Bottling

June 2010

Production

7936 Bottles

Analysis

Alcohol Content: 14% Vol Acidity: 5.8 g/l tartaric acid PH: 3.5



