

Malhadinha

Tasting Notes

Country of Origin
PORTUGAL

Region
Alentejo/Albernôa

Appellation
Vinho Regional Alentejano

Category
White

Vintage
2010

Grape Varieties
Arinto - 65%
Viognier - 25%
Chardonnay - 10%

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.

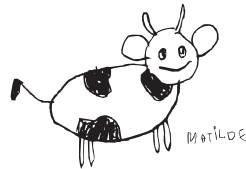
Winemaker's Notes

Malhadinha white 2010 presents himself with a lemon-yellow color. On the nose, stand out the fruity aromas with citrus, apricot and peach notes. In the mouth it shows a buttery taste with great volume resulting from oak fermentation. In the end, round smooth and creamy with some acidity that allows it to show wellbalanced.

Bottling
June 2011

Production
8.480 bottles

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



Malhadinha
2010

Herdade da Malhadinha Nova
Albernôa • Portugal



Herdade da

Malhadinha Nova

Alentejo • Portugal