

Malhadinha

Tasting Notes

Country of Origin
PORTUGAL

Region
Alentejo/Albernôa

Appellation
Vinho Regional Alentejano

Type of wine
White

Vintage
2011

Grape Varieties
Arinto - 50%
Viognier - 35%
Chardonay - 15%

Vineyard area
27 ha

Soil Type
Schist soil

Vinification

The grapes were hand harvested at the first hours of the day into 12Kg boxes. After rigorous sorting and selection the grapes were destemmed and softly pressed. Fermentation occurred in French oak barrels and it aged for 7 months on fine lees.

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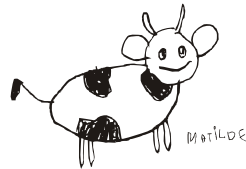
Brilliant golden color with green hints. Exuberant and complex nose, fruity with well integrated barrel notes. Fresh and elegant palate, the acidity counterbalances the volume sensation. Persistent and mineral finish.

Bottling
June 2012

Production
9.310 bottles
145 Magnums

Chemical analysis

Alcohol Content: 13,5% by Vol.
Total Acidity : 5.8 g/l tartaric acid
PH: 3.34



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Herdade da Malhadinha Nova
Albernôa • Portugal



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