



Herdade da
Malhadinha Nova
Alentejo • Portugal

Malhadinha

Tasting Notes

Country of Origin
Portugal

Region
Alentejo / Alentejo

Appellation
Vinho Regional Alentejano

Category
White

Vintage
2013

Grape Varieties
Arinto 50%
Viognier 40%
Chardonnay 10%

Vineyard Area
27 ha

Soil Type
Free-draining 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 8 months on fine lees.

Tasting Notes
Brilliant golden color with green hints. Exuberant and complex nose, fruity and slightly floral notes. Oak is present but well integrated. Fresh and elegant palate despite the oily structure. Long and persistent finish.

Bottling
June 2014

Production
7460 Bottles
88 Magnums

Chemical Analysis
Alcohol : 14%
Total Acidity: 6.0 g/l tartaric acid
PH:3.28

