



## **Tasting Notes**

Country of Origin Portugal

**Region** Alentejo / Albernôa

**Appelation** Vinho Regional Alentejano

Category White

> Vintage 2015

Grape Varieties Arinto 55%

Viognier 25% Alvarinho 15% Chardonnay 5%

Vineyard Area 35 ha

> Soil Type Schist soil

## Vinification

The grapes were hand harvested at the first hours of the day into 12Kg boxes. After 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**

The 2015 Malhadinha White reveals great intensity and aromatic complexity with white pulp fruits and yellow flowers involved by the oak barrel notes. On the palate is quite balanced with good volume but fresh and elegant. Very persistent.

Bottling July 2016

**Production** 13200 Bottles 200 Magnums

## **Chemical Analysis**

Alcohol : 14% Total Acidity: 5.9 g/l tartaric acid PH:3.27

