



Tasting Notes

Country of Origin . Portugal

Region . Alentejo / Albernoa

Appelation . Vinho Regional Alentejano

Category . Rose | Vintage . 2019

Grapes . Touriga Nacional 45%, Baga 35%, Tinta Miúda 20%

Vineyard Area . 75 Acres | Soil Type . Schist based soil

Vinification

Manual harvest during the first hours of the day to 12kg boxes. After selection, the grapes were stalked and softly pressed. Fermentation and 10 month staging in french oak barrels using in the presence of fine grains.

Tasting Notes

The third edition of Malhadinha rosé appears with a very pale rosey colour, with a marking fresh nose with red fruits and violets, subtle and perfectly integrated wood. On the mouth it has good structure, vibrant acidity and a long finish. A rosé for the table.

Bottling . July 2020

Production . 1760 Bottles 0.75L | 120 Bottles 1.5L

Alcohol Content . 12% | PH . 3.16

Total Acidity: 7.3 g/l Tartaric Acid

Bottle . Capacity (I): 0,75 **Model** . Bordelaise Eclat

Dimensions (cm) . Ø 7,7 x (height) 31,8 | **Weight (kg)** . 1,36

EAN barcode (bottle) . 5600361361373

Box . Dimensions (cm): (I) 34,5 x (w) 26 x (h) 10,5

Weight (kg): 11,5 | Number of bottles: 3 ITF barcode (box): 15600361360663

Pallet (euro)

Cases/Layer: 10 | Layers/pallet: 8

Weight (kg): 920

 $\textbf{Length.} \ 1,\!20m \ | \ \textbf{Width.} \ 0,\!80m \ | \ \textbf{Height.} \ 1,\!70m$

