

Malhadinha  
2004

## Tasting Notes

**Country of origin:**  
PORTUGAL

**Region**  
Alentejo/Albernôa

**Appellation**  
Alentejo Regional Wine

**Category**  
Red

**Harvest**  
2004

**Grape Varieties**  
Alicante Bouschet (40%)  
Aragonês (45%)  
Cabernet Sauvignon (15%)

**Vineyard area**  
18 ha

**Soil type**  
Free-draining schist soil

**Winemaking**  
Only from our own vineyards, each parcels were hand harvested, carried in small boxes of 12kgs to the winery and kept separate throughout the whole fermentation process which occurred with controlled temperatures in small open fermenters. Malhadinha aged for 14 months in new French oaks (225Lts) followed by 6 months in bottle.

**Winemaker's Notes**  
Malhadinha presents a deep, concentrated red colour. The complex aromas reflect the warm characteristics of the Alentejo region and of the producing year. On the mouth, it is elegant and dense, showing good tannic structure with cinnamon and plum notes and full bodied giving the palate length and persistence. An unforgettable finish.

**Bottling**  
December 2005

**Production**  
17200 Bottles

**Analysis**  
Alcohol Content: 14.5 %  
Total acidity: 5.8 gr/l  
PH: 3.67



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Herdade da Malhadinha Nova  
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