



mariasdamalhadinha

## Tasting Notes

**Country of Origin**  
PORTUGAL

**Region**  
Alentejo/Albernoa

**Appellation**  
Alentejo Regional Wine

**Category**  
Red

**Vintage**  
2007

**Grape Varieties**  
Aragonês - 60%  
Alicante Bouschet - 15%  
Cabernet Sauvignon - 15%

**Vineyard area**  
27 ha

**Soil Type**  
Free-draining schist soil

**Winemaking**  
Grapes were hand harvested, carried in small boxes of 12 kgs to the winery and kept separate throughout the whole fermentation process which occurred with controlled temperatures in small open mills and were the grapes were crushed by foot following the traditional method. Marias da Malhadinha aged for 26 months in new French Oak Barrels, plus 12 months in the bottle.

**Winemaker's Notes**  
Marias da Malhadinha 2007 presents an intense color loaded with deep and complex aromas of black fruits, with toasted almonds, spices and even some tobacco notes. The flavor is rich, soft and elegant. The tannin structure is robust and shows a touch of fruit involved with a strong mineral character typical from Alentejo. The end is very long and persistent showing great potential for aging.

**Bottling**  
January 2010

**Production**  
6200 Bottles

**Analysis**  
Alcohol Content: 15% Vol  
Acidity : 5.6 g/l tartaric acid  
PH : 3.57



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Herdade da

Malhadinha Nova

Alentejo • Portugal