



Herdade da
Malhadinha Nova
Alentejo • Portugal



mariasdamalhadinha

Tasting Notes

Country of Origin
Portugal

Region
Alentejo / Albernôa

Appellation
Vinho Regional Alentejano

Category
Red

Vintage
2013

Grape Varieties
Alicante Bouschet 43%
Tinta Miúda 27%
Cabernet Sauvignon 18%
Aragonez 12%

Vineyard Area
35 ha

Soil Type
Free-draining schist soil

Vinification
Grapes were hand picked into 12 Kg boxes and selected at the sorting table. Fermentation occurred in stainless steel lagares with temperature control and traditional maceration. Aged for 28 months in all new French oak barrels.

Tasting Notes
The fourth edition of Marias da Malhadinha offers a complex and intense nose of red and black fruits, spices and toasted notes, everything well balanced. On the palate is a full wine, with firm but ripe tanins finishing long and elegant. A wine with great aging potential.

Bottling
May 2016

Production
3966 Bottles
150 Magnums

Chemical Analysis
Alcohol : 14,5%
Total Acidity: 6.1 g/l tartaric acid
pH: 3.54

