



Technical Specifications

Country Portugal

Region Alentejo/Albernôa

Classification Alentejo Regional Wine

> **Type** Red

Vintage 2013

Grape Variety Alicante Bouschet 34% Tinta Míuda 33% Baga 33%

> Vine Area 35 hectares

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 12 months in all new French oak barrels.

Taste

The first edition of MM da Malhadinha 2013 pays tribute to the youngest member of the family. Dark colored, shows a different aromatic profile when compared to the other reds of Malhadinha with notes of black and blue fruits, well integrated toast from the barrel with a smoky mineral background. On the palate is a full wine, with firm but ripe tanins and long finish. A wine with great aging potential.

> Bottled December 2014

Production 3158 Bottles 150 Magnums

Analysis: Alcohol Content: 14,5% by Vol. Total Acidity: 5.9 g/L Tartaric Acid pH: 3.63



