

Tasting Notes

Country of origin
Portugal

Region
Alentejo/Albernôa

Appellation
Vinho Regional Alentejano

Category
Red

Harvest
2008

Grape Varieties
Alicante Bouschet - 100%

Vineyard area
27 ha

Soil type
Free-draining schist soil

Winemaking

The harvest was carried out manually in 12Kg boxes during the early hours of dawn. Our grapes followed immediately to the winery where they were subject to a rigorous screening at the table choice.

The fermentation process occurred with controlled temperatures in small open fermenters where the grapes were often trodden by the traditional method. Later, the wine aged in new french oak barrels (225Lts) for 28 months.

Winemaker's notes

In 2008, nature has blessed us with the best Alicante Bouschet so far, so we decided to bottle, thus honoring the birth of the youngest family member, António Maria. After a perfect winemaking process where our intervention was minimal, we had discovered a deep wine, complex and mysterious that allow us to travel through black fruit aromas, licorice and hints of indelible toast and freshness.

In the mouth, it reveals the perfect harmony between a muscular yet elegant wine, bulky but thin, austere but docile. The very long final, presents us with a flurry of energy and firmness, which shows a perfect wine that can be stored for many long years since kept in the appropriate conditions.

We suggest decanting and serving at a temperature between 16°C and 18°C.

Bottling

October 2011

Production

2.470 Bottles of 0,75L
300 Bottles of 1,5L
24 Bottles of 3L

Analysis

Alcohol Content: 14,5%
Acidity: 5.8 g/l in tartaric acid
PH: 3.57

EAN

5600361362257

ITF (GTIN 14)

menino
Antonio


menino
Antonio
Alicante Bouschet 2008

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