

ANTÃO VAZ
2006

Tasting Notes

Country of origin
PORTUGAL

Region
Alentejo / Alentejo

Appellation
Alentejo Regional Wine

Category
White

Vintage
2006

Grape Varieties
100% Antão Vaz

Vineyard area
2 ha

Soil type
Free-draining schist soil

Winemaking
The grapes were grown in our vineyards and hand harvested, carried in small boxes of 12kgs to the winery and sorted before destemming and lightly crushing. Fermentation occurred at low temperatures and it lasted about 28 days.

Winemaker Notes
Exuberant aroma, very floral, mature fruit (melon and pear) and slightly citric touch. On the mouth it came voluptuous, fat, with equilibrated acidity and good structure. The final is long and persistent.

Bottling
April 2006

Production
5100 Bottles

Analysis
Alcohol content: 14%
Acidity: 5.3 g/l tartaric acid
PH: 3.44



Herdade da
Malhadinha Nova
Alentejo • Portugal