



Herdade da
Malhadinha Nova
Alentejo • Portugal

verdelho
da Peceguina

Tasting Notes

Country
Portugal

Region
Alentejo/Albernôa

Classification
Alentejo Regional Wine

Type
White

Vintage
2017

Grape Variety
Verdelho 100%

Vine Area
87 Acres

Soil Type
Schist based soil

Vinification

The grapes were hand harvested at the first hours of the day into 12Kg boxes. After sorting and selection the grapes were destemmed and softly pressed. Fermentation occurred in stainless steel vats at low temperatures.

Tasting Notes

A white of fresh aromas, with notes of fruit standing out (with the citric tones overwhelming the tropical ones), fresh vegetables (green tea) with great acidity breathing life to the entire ensemble. In the mouth a beautiful harmony between fruit and acidity can be felt, in a long a persistent finish.

Bottling
March 2018

Production
3434 Bottles

Chemical Analysis

Alcohol Content: 13,5%
Total Acidity: 5.6 g/L Tartaric Acid
pH: 3.38

