

Aragonês  
DA PECEGUINA  
2004

## Tasting Notes

**Country of origin:**  
PORTUGAL

**Region**  
Alentejo/Albernoa

**Appellation**  
Alentejo Regional Wine

**Category**  
Red

**Harvest**  
2004

**Grape Varieties**  
Aragonês

**Vineyard area**  
18 ha

**Soil type**  
Free-draining schist soil

### Winemaking

The grapes were grown in our vineyard and picked by hand, carried in small boxes of 12kgs to the winery and sorted before destemming and lightly crushing.

Open-fermentation process occurred with controlled temperatures and lasted 10 days in small open fermenters. The wine aged in french barrels (225 Lts) for 10 months.

### Winemaker's notes

Deep and concentrated red colour. The aromas are very complex with nicely defined red berry fruits, that reflects the warm characteristics of the region. Some spicy notes are given by the high quality of the new french barrels. The palate shows a big concentration with supple structured fruit. The finish is long and persistence.

### Bottling

November 2005

### Production

6900 Bottles

### Analysis

Alcohol Content: 14%  
Acidity: 5,20 g/l ácido tartárico  
PH: 3,68



Herdade da Malhadinha Nova  
Albernoa • Alentejo



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