

Aragonês
DA PECEGUINA
2007

Tasting Notes

Country of origin:
PORTUGAL

Region
Alentejo/Albernôa

Appellation
Alentejo Regional Wine

Category
Red

Harvest
2007

Grape Varieties
Aragonês (100%)

Vineyard area
27 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
Aragonês 2007 harvest presents itself with intense color and very brilliant. Red fruit aroma, with very complex nose reminds a cigar box. In the mouth the entrance is associated to soft tannins round and soft, a perfect combination of red fruit and notes of Moca given by the proper timber that integrates this wine.

Bottling
November 2007

Production
6000 Bottles

Analysis
Alcohol Content: 14,5%
Acidity: 5,7 g/l ácido tartárico
PH: 3,6

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