



Herdade da  
Malhadinha Nova  
Alentejo • Portugal

**syrah**  
da Peceguina

## Technical Specifications

**Country of Origin**  
Portugal

**Region**  
Alentejo / Albernôa

**Appellation**  
Vinho Regional Alentejano

**Category**  
Red

**Vintage**  
2015

**Grape Varieties**  
Syrah 100%

**Vineyard Area**  
35 ha

**Soil Type**  
Free-draining schist soil

**Vinification**  
Grapes were hand picked into 12 Kg boxes and selected at the sorting table. Fermentation occurred in stainless steel lagares with temperature control and traditional maceration. Aged for 18 months in French oak barrels.

**Tasting Notes**  
A wine that is "intense, full of fruit (Forrest fruits: blackberry, blueberry), juicy and with a nice freshness, some licorice, black pepper, when opened it has a slight chemical to remember tar dissipating with the swirl of the glass, wide and very complex."As the time goes by it starts to settle, the packed fruit by the beautiful work of the barrel gives a touch full of life, on the way to harmony, yet, still showing some strength.

**Bottling**  
June 2017

**Production**  
9822 Bottles  
100 Magnums

**Chemical Analysis**  
Alcohol : 15%  
Total Acidity: 5.7 g/l tartaric acid  
pH: 3.62

