



Herdade da  
Malhadinha Nova  
Alentejo • Portugal

**touriga  
nacional**  
da Peceguina

## Technical Specifications

**Country of Origin**  
Portugal

**Region**  
Alentejo / Alentejo

**Appellation**  
Vinho Regional Alentejano

**Category**  
Red

**Vintage**  
2011

**Grape Varieties**  
Touriga Nacional 100%

**Vineyard Area**  
27 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 12 months in new French oak barrels.

**Tasting Notes**  
The 2011 Touriga Nacional da Peceguina release reveals an appealing nose with notes of red and black fruits. The floral note typical of Touriga is also present along with spices and toast resulting from the ageing on top quality French oak barrels. The palate is ample without being heavy supported by a good acidity. The tannins are ripe, the oak is present but well integrated. Finishes long and complex.

**Bottling**  
August 2013

**Production**  
6185 Bottles  
108 Magnums

**Chemical Analysis**  
Alcohol : 15%  
Total Acidity: 6.0 g/l tartaric acid  
pH: 3.53

