

MONTE DA PECEGUINA

Tasting Notes

Country of origin:
PORTUGAL

Region
Alentejo/Albernoa

Appellation
Alentejo Regional Wine

Category
White

Harvest
2004

Grape Varieties
Antão Vaz, Arinto e Roupeiro

Vineyard area
2 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. Fermentation occurred at low temperatures and lasted for 21 days. Part of the wine aged in new American barrels for 5 months.

Winemaker's Notes

The blend of three different varieties Arinto, Roupeiro and Antão Vaz creates a complex array of aromas. Cristal colour, tropical fruit aromas with the predominance of pineapple in the palate. Balanced, fine and persistent finish. If the wine is served at 10-12°C the evolution of the aromas is well present as the wine gets to normal temperature.

Bottling
March 2005

Production
7900 Bottles

Analysis

Alcohol Content: 13.5 %
Acidity: 6.45 g/l ácido tartárico
PH: 3.33

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vinho regional alentejano - 2004
produzido e engarrafado na propriedade
produced & bottled at the family estate



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