

# MONTE DA PECEGUINA

## Tasting Notes

**Country of origin**  
PORTUGAL

**Region**  
Alentejo / Alentejo

**Appellation**  
Alentejo Regional Wine

**Category**  
White

**Vintage**  
2007

**Grape Varieties**  
Antão Vaz, Arinto and Roupeiro

**Vineyard area**  
2 ha

**Soil type**  
Free-draining schist soil

**Winemaking**  
The grapes were grown in our vineyards and hand harvest, carried in small boxes of 12kgs to the winery and sorted before destemming and lightly crushing. Monte da Peceguina 2007 is a truly eloquent wine. Needs some time to release all his splendor. Fresh on the mouth and good acidity full of tipicity. Fermentation occurred at low temperatures (never higher than 15°C) and lasted about 18 days.

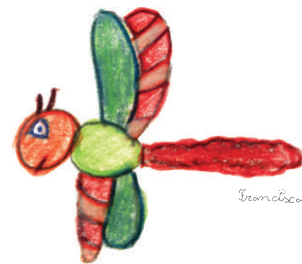
**Winemaker Notes**  
Powerfull, a very expressive white, Arinto gives him the freshness on the mouth and good acidity. Verdelho full fill him of tipicity, which makes a great combination.

**Bottling**  
February 2007

**Production**  
29.412 Bottles

**Analysis**  
Alcohol content: 13%  
Acidity: 6.2 g/l tartaric acid  
PH: 3.40

## MONTE DA PECEGUINA



vinho regional alentejano - 2007  
produzido e engarrafado na propriedade



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Malhadinha Nova  
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