

## Tasting Notes

**Country of Origin**  
PORTUGAL

**Region**  
Alentejo/Albernôa

**Appellation**  
Vinho Regional Alentejano

**Type of Wine**  
White

**Vintage**  
2011

**Grape Varieties**  
Antão Vaz (55%)  
Verdelho(20%)  
Arinto(15%)  
Roupeiro(10%)

**Vineyard area**  
27 ha

**Soil Type**  
Schist soil

**Vinification**  
The grapes were hand harvested at the first hours of the day into 12Kg boxes. After sorting and selection the grapes were destemmed and softly pressed. The fermentation occurred in stainless steel vats with temperature control.

**Tasting Notes**  
Clean and fresh nose, notes of white fruits and subtle floral and mineral nuances. Good structure and presence in the mouth, the crisp acidity balances and refreshes the set. Finishes fresh and nicely saline.

**Bottling**  
March 2012

**Production**  
48.400 bottles

**Analysis**  
Alcohol Content: 13,5% by Vol.  
Total Acidity : 6.0 g/l tartaric acid  
PH: 3.24

## Monte da Peceguina

vinho regional alentejano - 2011  
produzido e engarrafado na propriedade



Herdade da Malhadinha Nova  
Albernôa • Portugal

