



Herdade da
Malhadinha Nova
Alentejo • Portugal

Monte da Peceguina

Tasting Notes

Country of Origin
Portugal

Region
Alentejo / Alentejo

Appellation
Regional Alentejo Wine

Category
White

Vintage
2017

Grape Varieties
Antão Vaz 65%
Arinto 25%
Verdelho 5%
Roupeiro 5%

Vineyard Area
87 Acres

Soil Type
Schist based soil

Vinification
The grapes are manually picked in the early hours of the day and put into boxes of 12Kg. After selection and sorting, the grapes were removed from their stalks and gently pressed. Fermentation at low temperatures in stainless steel tanks.

Tasting Notes
Direct and fresh aroma, dominated by orchard fruits and a very slight tropical aroma. Aromatically very intense, shows itself very truthful and straightforward, with the background revealing a hint of flint. Very well tuned, elegante and full of life, tasty run on the palate and slightly dry finish. Brilliant when accompanied by razorfish rice.

Bottling
March 2018

Production
92.000 bottles 0,75L
240 Magnums

Analysis
Alcohol Content: 13%
Total Acidity: 5.7 g / l in tartaric acid
PH: 3.32

