# MONTE DA PECEGUINA

### **Tasting Notes**

Country of origin PORTUGAL

Region

Alentejo / Albernôa

**Appelation** 

Alentejo Regional Wine

Category

Red

Vintage 2006

**Grape Varieties** 

45% Aragonês 20% Alicante 10% Touriga Nacional 10% Cabernet Sauvignon 10% Trincadeira 5% Syrah

> Vineyard area 18 ha

> > Soil type

Free-draining schist soil

#### Winemaking

The grapes were grown in our vineyard and picked by hand, carried in small boxes of 12 kgs to the winery and sorted before destemming and lightly crushing. Fermentation process occurred with controlled temperatures in open tanks. The wine aged in new French barrels (225 lts) for 6 months.

#### **Winemaker Notes**

Peceguina presents a deep intense colour and a fresh fruit flavour with an exuberant touch followed by peculiar notes.

On the mouth it is dense and concentrated. It is an elegant wine, with a very unique style typical from Alentejo.

An unforgettable persistent finish characterised by the balance of red fruit, spice and chocolate all concentrated with the final touch of high quality wood.

Bottling May 2006

**Production** 85000 Bottles

**Analysis** 

Alcohol Content: 14% Acidity: 5,7 g/l tartaric acid PH: 3,78

## MONTE DA PECEGUINA



vinho regional alentejano - 2006

produzido e engarrafado na propriedade



Herdade da

Malhadinha Nova

Albernóa i Portugal

