



Herdade da
Malhadinha Nova
Alentejo • Portugal

Monte da Peceguina

Tasting Notes

Country of Origin
Portugal

Region
Alentejo / Albernôa

Appellation
Vinho Regional Alentejano

Category
Red

Vintage
2012

Grape Varieties
Tinta Miúda 5%
Trincadeira 8%
Touriga Nacional 9%
Cabernet Sauvignon 12%
Syrah 19%
Alicante Bouschet 21%
Aragonez 26%

Vineyard Area
27 ha

Soil Type
Free-draining schist soil

Vinification
Grapes were hand picked into 12 Kg boxes and selected at the sorting table. Fermentation occurred in stainless steel lagares with temperature control and traditional maceration. Aged for 26 months in new French oak barrels.

Tasting Notes
In the 2012 edition the Red Monte da Peceguina shows a bright red color with purple hints. On the nose fresh red fruits and floral notes stand out on a spicy and toasty background. The palate shows good structure and ripe tannins. Fine balance between fruit and oak. The result is a fresh and complex wine with good ageing potential.

Bottling
November 2013

Production
Bottles / Magnums

Chemical Analysis
Alcohol : 14%
Total Acidity: 5.9 g/l tartaric acid
pH: 3.58

