



Herdade da
Malhadinha Nova
Alentejo • Portugal

viognier
da Peceguina

Technical Specifications

Country
Portugal

Region
Alentejo/Albernôa

Classification
Alentejo Regional Wine

Type
White

Vintage
2013

Grape Variety
Viognier 100%

Vine Area
35 hectares

Soil Type
Schist soil

Vinification
The grapes were hand harvested at the first hours of the day into 12Kg boxes. After rigorous sorting and selection the grapes were destemmed and softly pressed. Fermentation occurred in stainless steel vat at low temperatures.

Taste
The Viognier da Peceguina 2013 shows a very clean nose, which is dominated by notes of white pulp fruits and yellow flowers. In the mouth the fruit is always present throughout the tasting. Round and unctuous, the wine's structure is refreshed by its good acidity. Long mineral finish with potential to age in the bottle.

Bottled
June 2014

Production
2500 Bottles

Analysis:
Alcohol Content: 13,5% by Vol.
Total Acidity: 5.8 g/L Tartaric Acid
pH: 3.40

