



Herdade da
Malhadinha Nova
Alentejo · Portugal

Malhadinha

Tasting Notes

Country of Origin
Portugal

Region
Alentejo / Alentejo

Appellation
Vinho Regional Alentejano

Category
White

Vintage
2014

Grape Varieties
Arinto 55%
Viognier 25%
Alvarinho 10%
Chardonnay 10%

Vineyard Area
35 ha

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 French oak barrels and it aged for 8 months on fine lees.

Tasting Notes

The 2014 Malhadinha White shows a brilliant golden color with green hints. Impressive on the nose with exuberant white pulp fruits and white flowers involved by the top quality oak barrel notes. Oak is present but well integrated. On the palate is fresh and elegant palate despite the structure thanks to its good acidity. Long and persistent finish.

Bottling
July 2015

Production
8533 Bottles
200 Magums

Chemical Analysis

Alcohol : 14%
Total Acidity: 5.9 g/l tartaric acid
PH:3.27

