

Malhadinha

Tasting Notes

Country of Origin
PORTUGAL

Region
Alentejo/Albernôa

Appellation
Vinho Regional Alentejano

Category
Red

Vintage
2009

Grape Varieties
Tinta Miuda - 30%
Aragonês - 30%
Alicante Bouschet - 20%
Touriga Nacional - 12%
Syrah - 8%

Vineyard area
27 ha

Soil Type
Free-draining schist soil

Winemaking

The grapes were grown in our vineyards and hand harvested, carried in small boxes of 12kg early in the morning to the winery and sorted destemming and lightly crushed.

Grapes were selected, and gently pressed. Fermentation occurred in controlled temperature in stainless steel. Later on the wine rested in new french oak barrels (225Lts) for 17 months.

Winemaker's Notes

Malhadinha Red 2009, presents a dense and intense violet color.

In the aroma, we can identify notes of black fruit, tobacco leaf, with hints of spices.

In the mouth, it reflects a sober wine, with volume and well structured with firm tannins, noting the barrel with a long and seductive final.

Bottling

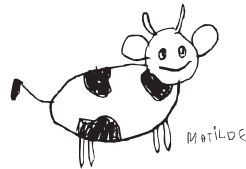
June 2011

Production

22.166 bottles of 0,75L
350 bottles of 1,5L

Analysis

Alcohol Content: 15,5% Vol
Total Acidity : 5.8 g/l tartaric acid
PH: 3.5



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2009

Herdade da Malhadinha Nova
Albernôa - Portugal



Herdade da

Malhadinha Nova

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