

Tasting Notes

Country of Origin
Portugal

Region
Alentejo / Alentejo

Appellation
Vinho Regional Alentejano

Category
Red

Vintage
2010

Grape Varieties
Touriga Nacional 100%

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 12 months in new French oak barrels.

Tasting Notes

It was the youngest of our clan, our little Benedita of only two, who designed this label. This is actually our most expressive Touriga Nacional, the one that most moved us, when we first tasted it. Owner of an inebriating scent, of an unequal purity and expressiveness, permits us to find in it the great virtues of our Touriga Nacional. The tension, with high and eloquent tannins, freshness and aristocratic elegance, finishes long and extensive. This is our vision of our Touriga Nacional.

Bottling

June 2012

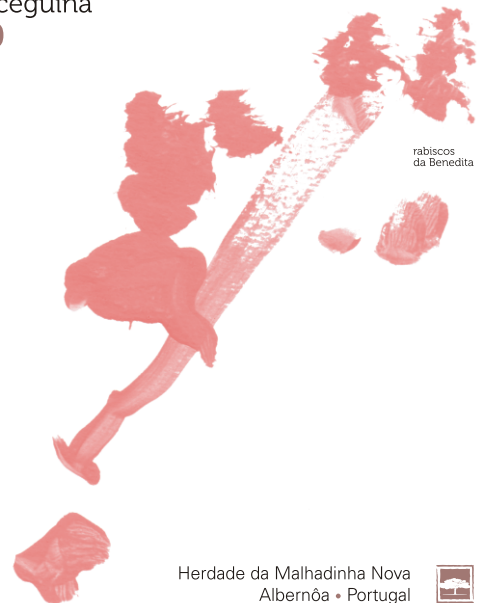
Production

5400 Bottles
100 Magnums

Chemical Analysis

Alcohol : 14,5%
Total Acidity: 6.2 g/l tartaric acid
pH: 3.77

**touriga
nacional**
da Peceguina
2010



Herdade da Malhadinha Nova
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