



Herdade da  
Malhadinha Nova  
Alentejo · Portugal

Malhadinha

## Tasting Notes

**Country of Origin**  
Portugal

**Region**  
Alentejo / Albernôa

**Appellation**  
Vinho Regional Alentejano

**Category**  
White

**Grape Varieties**  
Arinto 50%  
Viognier 40%  
Chardonnay 10%

**Vineyard Area**  
27 ha

**Soil Type**  
Free-draining 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**  
Brilliant golden color with green hints. Exuberant and complex nose, fruity and slightly floral notes. Oak is present but well integrated. Fresh and elegant palate despite the oily structure. Long and persistent finish.

**Production**  
7460 Bottles  
88 Magnums

**Chemical Analysis**  
Total Acidity: 6.0 g/l tartaric acid  
PH:3.28

