



Technical Specifications

Country of Origin Portugal

Region Alentejo / Albernôa

Appelation Vinho Regional Alentejano

Category Red

> Vintage 2016

Grape Varieties Aragonez 100%

Vineyard Area 35 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 18 months in new French oak barrels.

Tasting Notes

From 2016 harvest we have selected our best grapes of Aragonez from Herdade da Malhadinha Nova to elaborate this special single varity wine which presents a deep and intense ruby colour. From a strong aromatic intensity, it presents on the nose aromas of plum in syrup, a hint of spyces and fig jam. In the mouth is exuberante but well balaned with present but subtle tannins. The final taste is lengthy.

Bottling June 2018

Production 4168 Bottles 0,75L

Chemical Analysis

Alcohol: 14% Total Acidity: 5.5 g/l tartaric acid

pH: 3.68

