



Herdade da
Malhadinha Nova
Alentejo • Portugal

touriga
nacional
da Peceguina

Technical Specifications

Country of Origin
Portugal

Region
Alentejo / Alentejo

Appellation
Vinho Regional Alentejano

Category
Red

Vintage
2013

Grape Varieties
Touriga Nacional 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 French oak barrels (15%new).

Tasting Notes
The 2013 Touriga Nacional da Peceguina reveals an appealing fresh nose where the floral typical notes dominate notes of red fruits and spices resulting from the ageing on top quality French oak barrels. Structured but elegant with ripe tannins, oak present but well integrated. Long fresh finish. A Touriga Nacional from the Alentejo that will grow in the bottle.

Bottling
July 2015

Production
6900 Bottles
100 Magnums

Chemical Analysis
Alcohol : 14%
Total Acidity: 6.1 g/l tartaric acid
pH: 3.63

