



# **Tasting Notes**

Country of Origin Portugal

**Region** Alentejo / Albernôa

**Appelation** Vinho Regional Alentejano

Category Rosé

> Vintage 2017

#### **Grape Varieties**

Touriga Nacional 35% Baga 35% Tinta Miúda 30%

> Vineyard Area 35 ha

> > Soil Type Schist soil

#### Vinification

The grapes were harvested manually in the early hours of the day, to 12kg boxes.

After selection and sorting of the perfect grapes, they were destemmed and gently crushed.

The fermentation and later stage of 9 months were in new French oak barrels, with the presence of fine lees.

### **Tasting Notes**

The Malhadinha Rose 2017's edition reveals a subtle shade of apricot with intense glow. Fresh and elegante on the nose, it unveils aromas of white figs, grapefruit, black plum and almonds. It's equilibrated on the mouth, with pronunced acidity and enclosing texture. The final tasting is refreshing and persistente.

Bottling July2018

Production 3504 Bottles 188 Magnums 1,5L

## **Chemical Analysis**

Alcohol : 12,5% Total Acidity: 6.7 g/l tartaric acid PH:3.20

