

MONTE DA PECEGUINA

2024

Country of Origin . Portugal | **Region** . Alentejo / Alentejo

Appellation . Vinho Regional Alentejano

Category . White | **Vintage** . 2024

Grapes . Antão Vaz 40%, Arinto 30%, Encruzado 20%, Viosinho 10%

Vineyard . Malhadinha, Peceguina, Terges Olival & Eucaliptos

Area . 67,96 ha | **Plantation** . 2001, 2006, 2012, 2017 & 20218

Soil Type . Schist based soil

Vinification

The grapes are manually picked in the early hours of the day and put into boxes of 12Kg. After selection and sorting, the grapes were removed from their stalks and gently pressed. Fermentation at low temperatures in stainless steel tanks.

Tasting Notes

Monte da Peceguina White 2024 once again presents a fresh and exuberant nose with plenty of white-fleshed fruit and floral notes. On the palate, it is a textured white, well-crafted with good mouthfeel, balanced by fine acidity. Fruity and enveloping, with a long finish.

Bottling . April 2025

Production .

Alcohol Content . 13,5% | **PH** . 3.19

Total Acidity: 5.5 g/l Tartaric Acid

Bottle . Capacity (l): 0,75
Model . Bordalesa Sedução
Dimensions (cm) . Ø 7,6 x (height) 31,3 | Weight (kg) . 1,36
EAN bar code (bottle) . 5600361363568

Box . Dimensions (cm): (l) 32 x (w) 24,3 x (h) 17
Weight (kg): 8,5 | Number of bottles: 6
ITF bar code (box): 15600361361721

Pallet (euro)
Cases/Layer: 10 | Layers/pallet: 9
Weight (kg): 765
Length . 1,20m | Width . 0,80m | Height . 1,70m



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HERDADE
MALHADINHA
NOVA