

Wine Brand	GP
Type of Wine	Medieval
Vintage	2018
Grape Varieties	Fernão Pires (80%) and Trincadeira (20%)
Portuguese Classification	DOC Encostas d'Aire - Medieval de Ourém
Production (n.º of bottles)	660
Bottling date	2019
Climate	Mediterranean with Atlantic influence
Soil Type	Clayey-chalky
Winemaker(s)	Luis Mendes Carlos Santos
Producer	Quinta do Montalto Lda
Alcohol by vol.	14%
pH	3.29
Total acidity (g/l)	7.5
Total sugar (g/l)	
Winemaking	<p>According to the 12th century Cistercians monks, after the manual harvest of the white grapes they are pressed in a basket presses made of wood and operated manually and, immediately afterwards, the resulting must is used to fill the wooden barrels up to 80% of their capacity. Following this procedure the fermentation will start. In the next phase, the red grapes are manually harvested and quickly transported to the wine cellar where they are destemming and crushed in stoned wine presses or in large wooden recipients, where they are fermented in contact with the skin (maceration) for four to ten days. Two or three times per day, the skins (cap) are crushed by feet, or using a wooden instrument called "rodo". Almost at the end of this fermentation process, the red must with the skins, is poured into the wooden barrels where the white must was fermenting, this process being almost complete by that time (it started earlier). This procedure fills up the remaining free capacity (20%) of the barrels. When this final joint fermentation of the white and red musts is complete, the skins will sink to the bottom of the barrel, filtering naturally the wine.</p>
Colour	Very light ruby.
Aroma	Complexity of yellow pulp fruit and red berries.
Palate	Full, sharp and complex mouth.
Aftertaste	Medium.
Gastronomy	Drink with moderation at 13°C – 14°C. Soft to drink but with a high alcoholic content, this wine is a very complex combination of red and white characteristics, making it an extraordinary gastronomic experience.
Drinking / Longevity	Drink now or within one year.
Recommended Storage	Well-ventilated and dark place (+/- 60% humidity). Horizontally at around 15°C.
Certification by	Ecocert-Portugal
1st date	January 1997