Quinta do Montalto
Organic Farming

Wine Brand	Vinha da Malhada
Type of Wine	White
Vintage	2017
Grape Varieties	Fernão Pires, Arinto and Rabo de Ovelha
Portuguese Classification	Regional Lisboa
Production (n.º of bottles)	6600
Bottling date	Mar-18
Climate	Mediterranean with Atlantic influence
Soil Type	Clayey-chalky
Winemaker(s)	Luis Mendes Carlos Santos
Producer	Quinta do Montalto Lda
Alcohol by vol.	12.5% vol.
pH	3.27
Total acidity (g/l)	7.2
Total sugar (g/l)	1.6

Winemaking	Destemming and crushing. Cold settling. Fermentation with temperature control in stainless steel tanks.
Colour	Citric colour.
Aroma	Fruity
Palate	Fresh and well balanced with good presence.
Aftertaste	Medium.
Gastronomy	Drink with moderation at 10ºC – 12ºC with fish courses, seafood or salads.
Drinking / Longevity	Drink now or within two years.
Recommended Storage	Well-ventilated and dark place (+/- 60% humidity). Horizontally at around 15ºC.

Certification by	**Ecocert-Portugal**	**1st date**	**January 1997**
Awards	Silver	Catavinum World Wine & Spirits Competition 2018	Spain