



## QUINTA DO MONTALTO 'Anfora de Baco' Branco

|                              |   |                       |                    |
|------------------------------|---|-----------------------|--------------------|
| REGION/<br>ORIGIN            | V.R. Lisboa                                 | WINEMAKER             | Carlos Santos      |
| VINTAGE                      | 2019  | WINERY<br>ESTABLISHED | 1880               |
| VARIETALS                    | 100% Fernão Pires                           | VINEYARD(S)           | Estate vines       |
| ALCOHOL                      | 13%   | AGE OF<br>VINEYARD(S) | 25 years old vines |
| FERMENTATION                 | Anfora<br>Indigenous yeasts                 | SOIL TYPE             | Calcareous / clay  |
| AGING                        | 3 months                                    | ELEVATION             | 240 meters         |
| BARREL TYPE/<br>YEARS IN USE | 350-450L anfora<br>Natural pine resin lined | FARMING<br>METHODS    | Certified organic  |
| FILTER<br>FINING             | None  | HARVEST<br>DATE       | Mid September      |
| TOTAL SULFUR<br>RS           | 96 mg/l<br>.4 g/l                           | PRODUCTION            | 1,600 bottles      |

***Owned by the same family for 5 generations, the Montalto farm extends for 50 hectares, including vines, olive and fruit orchards, and gardens; which altogether appear as a magnificent mosaic in the landscape.***

Quinta do Montalto not only dates back five generations to the year 1880, but also is one of very few wineries that continues to carry on a traditional style of local wine that dates back to the 1100's, made in the same traditional way it always has been, and is now under the D.O.C. of Medieval de Ourém Encostas d'Aire. In general, the wines are labeled Vinho Regional Lisboa, because they are in the most northern zone of Lisboa (previously Estremadura), between the villages of Ourém and the religiously famous Fátima (where the Blessed Virgin Mary was said to appear to three children in 1917). Montalto is perched in the middle of 50 hectares of certified organic land, 15 of which are vineyards, and the rest are dedicated to fruit, gardens, and forest. Their production of native varietals is beautifully illustrative of the grapes and area, as they use native yeasts for the fermentation of their Medieval and red wines, very neutral oak, and light filtering methods. All of Montalto's wines are pure, expressive, an incredible value, and a wonderful representation of what the region is known for.

***'Value hard work, as it is the good part of life and must never be dismissed. Work that is not cared for, is a lost battle in life'***

The *Anfora de Baco* wines are the winery's second project that is truly paying homage to historical wines of the region, and is recreating the way clay anfora was used 2,000 years ago during ancient Roman times. Many wineries throughout Portugal use epoxy paint to seal the porous clay, but Quinta do Montalto wanted to prove to its neighbors that like their ancestors, using authentic and high-quality pine-resin could not only be used, but also could give the most natural and best results. The Branco is comprised of the estate's oldest vines of Fernão Pires, and after de-stemming and a gentle press, the grape must and about 20% of the skins went into 5 350 to 450 liter anfora for natural fermentation. Once fermentation was complete, the skins naturally settled to the bottom of the vessels, and olive oil was poured over the top of the wine to create a natural seal from the oxygen above. After a short rest, in early January the wine was blended together into stainless steel for further settling, saw a small SO2 addition, and was bottled a couple of weeks later. The wine is gorgeous. Delicate in the mouth while simultaneously having full structure and a bold breath of fresh stone fruits, this white balances acidity and sapidity that would make the ancients proud.