



## QUINTA DO MONTALTO 'Anfora de Baco' Tinto

REGION/ ORIGIN	V.R. Lisboa	WINEMAKER	Carlos Santos
VINTAGE	2019	WINERY ESTABLISHED	1880
VARIETALS	50% Aragonez 50% Trincadeira	VINEYARD(S)	Estate vines
ALCOHOL	14%	AGE OF VINEYARD(S)	15 year old vines
FERMENTATION	Anfora Indigenous yeasts	SOIL TYPE	Calcareous / clay
AGING	3 months	ELEVATION	240 meters
SIZE OF VESSEL	350-450L Anfora Natural pine resin lined	FARMING METHODS	Certified organic
FILTER FINING	None	HARVEST DATE	Mid September
TOTAL SULFUR RS	51 mg/l .9 g/l	PRODUCTION	3,700 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 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 Tinto is comprised of two grapes, Trincadeira which gives wonderful aromatics and a fresh fruit character, and Aragonez for its earthy and bold structure. After de-stemming and a gentle press, the individual grape musts and about 25% of their skins went into 8 350 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 result is wonderfully expressive, while retaining a calm to its texture and weight. It is a deliciously unique and natural wine that tips its hat to the past.