



QUINTA DO MONTALTO Cepa Pura Fernão Pires

REGION/ ORIGIN	V.R. Lisboa	WINEMAKER	Carlos Santos
VINTAGE	2019	WINERY ESTABLISHED	1880
VARIETALS	100% Fernão Pires	VINEYARD(S)	Estate vines
ALCOHOL	13.5%	AGE OF VINEYARD(S)	10 years old
FERMENTATION	550L barrels	SOIL TYPE	Calcareous / clay
AGING	2 months	ELEVATION	240 meters
BARREL TYPE/ YEARS IN USE	French & American 2-4 years old	FARMING METHODS	Certified organic estate US labels don't denote
FILTER	Organic thick paper	HARVEST DATE	End of September
FINING	None	PRODUCTION	6,000 bottles
TOTAL SULFUR RS	68 mg/l 1.3 g/l		

***'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'***

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. The wines are pure, expressive, an incredible value, and a wonderful representation of what the region is known for.

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.

The *2019 Cepa Pura Fernão Pires* is a unique and delicious wine that comes from a local and very particular variety that has been planted in the area since medieval times. As a key component of the area's famous 'Medieval de Ourem,' this is an example of Fernão Pires on its own, having gone through a gentle and natural fermentation in both American and French oak barrels with no temperature control. After regular stirring of the fine lees, and completion of fermentation, the wine is bottled and ready for consumption; although due to the complex nature of the grape and this wine, a bit of time in bottle or a decanting before drinking is recommended. The aromas are spicy with hints of wood, apple, distant flowers, and stone, leading to a fresh palate loaded with texture and zip at the same time. The fruit and acid are persistent in the mouth, and the finish is lingering and complex yet clean.