



QUINTA DO MONTALTO Filas White (bag in box)



REGION/ ORIGIN	Lisboa V.R. Lisboa	WINEMAKER	Carlos Santos
VINTAGE	NV	WINERY ESTABLISHED	1880
VARIETALS	Siria & Fernão Pires	VINEYARD(S)	Estate vines
ALCOHOL	12%	AGE OF VINEYARD(S)	12-15 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous / clay
AGING	Stays until boxed	ELEVATION	240 meters
BARREL TYPE/ YEARS IN USE	No barrel aging	FARMING METHODS	Certified organic estate
FILTER	Organic thick paper	HARVEST DATE	September
FINING	Bentonite/Pea protein		
TOTAL SULFUR	112 mg/l		
RS	.7 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.

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The *Filas Bag-in-Box White* is a brilliant and fresh white wine from the Quinta do Montalto estate vines. The mix is truly a field blend style of varying white grapes on the property, but the predominant varieties are a local grape called Siria, as well as the winery's esteemed Fernão Pires. Fermentation in stainless steel takes place with all of the fruit together, and is held in tank until the Filas is ordered from customers. The wine is then lightly filtered and 'bagged' into 3-liter bibs, and shipped immediately to retain as much freshness as possible. The resulting wine is not only an extremely great value for a small family winery producing certified organic fruit, but the flavor profile and drinkability is what makes this wine a no brainer. Bright fresh citrus fruits alongside of green apples, pears, white flowers, and even some distinct minerality are present on the nose. These lively aromas lead to a very clean, easy-drinking white that is full of acidity, fruit, and will drink well for at least 3 or 4 weeks from the bib once opened.