

Quinta do Montalto 'Vinha da Malhada' Branco

(VR Lisboa)

Fernão Pires & Arinto



The Vinha da Malhada Branco takes its name from a 3.5-hectare vineyard of the estate where much of this fruit comes from. It is a blend of two local varieties called Fernão Pires and Arinto, that both give wonderful aroma, texture, and flavor to the final wine. The grapes are hand harvested and brought to the cellar for natural fermentation in stainless steel vats. After about three months, the wine is finished and lightly filtered before it is bottled and sent to market. The result is vibrant on the nose with citrus fruits, white peach, and jasmine flowers. The palate is balanced with fruit and juicy acidity, yet carries a slight weight to and it gives a bit of depth with hints of minerality. An incredible value and an ideal white for soft cheeses, white fish, and of course bacalhau.

Bon Vivant

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