



## QUINTA DO MONTALTO

### Vinha da Malhada Bruto Reserva

|                              |                 |                       |  |
|------------------------------|-----------------|-----------------------|--|
| REGION/<br>ORIGIN            | V.R. Lisboa     | WINEMAKER             | Carlos Santos                                      |
| VINTAGE                      | 2015            | WINERY<br>ESTABLISHED | 1880   |
| VARIETALS                    | 100% Arinto     | VINEYARD(S)           | Estate vines                                       |
| ALCOHOL                      | 13.5%           | AGE OF<br>VINEYARD(S) | 10 years old                                       |
| FERMENTATION                 | Stainless steel | SOIL TYPE             | Calcareous / clay                                  |
| AGING                        | 2 months        | ELEVATION             | 240 meters   |
| BARREL TYPE/<br>YEARS IN USE | None            | FARMING<br>METHODS    | Certified organic estate<br>US labels don't denote |
| FILTER                       | Natural paper   | HARVEST<br>DATE       | End of September                                   |
| FINING                       | None            | PRODUCTION            | 2500 bottles                                       |
| TOTAL SULFUR                 | 90 mg/l         |                       |  |
| RS                           | 3.3 g/l         |                       |  |

***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. The 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 2015 *Vinha da Malhada Bruto Reserva* takes its name from a 3.5-hectare vineyard of the estate where much of this fruit comes from. It comes from a small plot of the Arinto grape that is planted there, where it is hand harvested and brought into the cellar for a Traditional Method vinification. With the secondary fermentation happening in bottle, the wine rested for over one year before it was disgorged and released for consumption. Being 100% Arinto, it makes for a beautifully aromatic sparkling wine with a phenomenal texture, not only because of the super fine bubbles, but also because the grape lends itself towards a full yet light-on-its-feet style of mouth feel. The fresh and bright aspect of fruit is completely driven and backed by acidity and minerality, making for a crisp yet still robust sparkling wine.