



## QUINTA DO MONTALTO

### Vinha da Malhada Reserva

REGION/ ORIGIN	V.R. Lisboa	WINEMAKER	Carlos Santos
VINTAGE	2016	WINERY ESTABLISHED	1880
VARIETALS	30% Touriga Nacional 30% Syrah, 15% Baga 25% Trincadeira/Castelão/ Aragonez	VINEYARD(S)	Estate vines
ALCOHOL	12.5%	AGE OF VINEYARD(S)	10-13 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous / clay
AGING	6 months	ELEVATION	240 meters
BARREL TYPE/ YEARS IN USE	700L French & American Oak – Neutral barrels	FARMING METHODS	Certified organic estate US labels don't denote
FILTER FINING	Organic filter paper None	HARVEST DATE	End of September
TOTAL SULFUR RS	78 mg/l .6 g/l	PRODUCTION	9,300 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. 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 2016 *Vinha da Malhada Reserva* takes its name from a 3.5-hectare vineyard of the estate where much of this fruit comes from. It is a blend of some Syrah that they have planted on their organic estate, as well as several local varietals: Touriga Nacional, Baga, Trincadeira, Castelão, and Aragonez; all of which were brought into the cellar for a natural fermentation in 5 and 10 thousand liter stainless steel tanks. Once the fermentations were over, the wine aged for 6 months in large neutral oak barrels from France and America, before it was bottled and ready for the release to the market after a month. The color is a dark ruby with amazingly savory aromatic tones, backed by ripe fruit and spice. This blend comes together on the palate with loads of dark fruit, forest brush, and peppery spice, with fresh acidity and soft tannins.