

Quinta do Montalto 'Vinha da Malhada' Rosado

(VR Lisboa)

Moreto and Castelão



The Rosado comes from a 3.5 hectare plot of fruit that grows several different grape varieties, and all of which are put towards the Vinha da Malhada line of wines. The Rosado comes from two of the indigenous grapes called Moreto and Castelão. After a hand harvest takes place, the fruit stays with its skins for close to a day before being pressed off for a continuation of fermentation in stainless steel. After a few short months, the wine is ready for bottling and the market. With a lively bright pink color, the Malhada has dense bright berry fruit to accompany the light floral tones and present acidity. The mouth has a long and fresh persistence of fruit, and even a bit of brambly character that continues to a nice and satisfying finish.

Bon Vivant

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