



QUINTA DO MONTALTO Medieval de Ourém

REGION/ ORIGIN	Lisboa Encostas d'Aire D.O.C.	WINEMAKER	Carlos Santos
VINTAGE	2016	WINERY ESTABLISHED	1880
VARIETALS	80% Fernão Pires 20% Trincadeira	VINEYARD(S)	Estate vines (ancient method with 7,000 plants/ha)
ALCOHOL	14.5%	AGE OF VINEYARD(S)	11-13 years old
FERMENTATION	550L barrels	SOIL TYPE	Calcareous / clay
AGING	2 months	ELEVATION	240 meters
BARREL TYPE/ YEARS IN USE	Chestnut Up to 6 years old	FARMING METHODS	Certified organic estate US labels don't denote
FILTER	Organic thick paper	HARVEST DATE	End of September
FINING	Bentonite/Pea protein	PRODUCTION	866 bottles
TOTAL SULFUR RS	70 mg/l 2 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.

The Medieval de Ourém is an ancient local method of winemaking that uses no technology for its old school ways. The result of this white and red co-ferment is fresh, light in body, and beautifully complex.

The 2016 Medieval de Ourém Encostas d'Aire is a wine that has as much incredible history as it does personality. Dating back to the 12th century, the methods that the monks passed on to the locals have lived for centuries and are still carried out in a select few cellars in this now noted DOC. The Medieval wine is a blend of local white Fernão Pires grapes, as well as the red Trincadeira. The vines only have a small post as its guide, so that each plant grows straight up about four feet where fruiting takes place. As it was planted in ancient times, it is still planted at a very high density, and here there are about 7,000 plants per hectare. The white grapes were harvested by hand and removed from the skins in an old basket press, where the must was then collected into large and old chestnut barrels after passing through a simple basket for 'filtering.' The barrels were filled 80% full with the Fernão Pires, and waited for a few days until the red grapes were hand de-stemmed and fermented for 4 days in a large tub, pulled off of the skins, and put in the barrels. After two months together in wood, the wine can be bottled or moved to stainless steel tank depending on demand. A fresh and lively light red/rosé style wine that has incredible acidity, lively fruit, and dynamic personality, is the result of this age-old method. Perfect for the local grilled bacalao (salt cod) drenched in olive oil, or firm white cheeses, this wine is a wonderful addition to the table.