



QUINTA DO MONTALTO Cepa Pura Aragonez

REGION/ ORIGIN	V.R. Lisboa	WINEMAKER	Carlos Santos
VINTAGE	2017	WINERY ESTABLISHED	1880
VARIETALS	100% Aragonez	VINEYARD(S)	Estate vines
ALCOHOL	14%	AGE OF VINEYARD(S)	11 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous / clay
AGING	10-12 months	ELEVATION	240 meters
BARREL TYPE/ YEARS IN USE	225L French & American 700L French (5 yrs old)	FARMING METHODS	Certified organic estate US labels don't denote
FILTER	None	HARVEST DATE	End of September
FINING	Bentonite/Tanino	PRODUCTION	13,000 bottles
TOTAL SULFUR RS	74 mg/l 1 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. All of Montalto's 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 2017 Cepa Pura Aragonez is a spectacular and complex expression of this Portuguese-named Tempranillo, which is also named Tinta Roriz further north. Any grape that is grown in different places within a country presents unique shades and flavors, depending on the terroir of the area, and this wine is no different. After they are hand-harvested from a young vineyard, the grapes began a natural fermentation in stainless steel before they are moved to oak barrels. Half of the must is transferred to both French and American 225L oak barrique for ten months, and the other half is moved to 700L French barrels of 5 years for 12 months. As both reconvene in stainless before an unfiltered bottling, the complexities of the finished wine are ready for its rest in the glass. The result is refined and lovely, full of gripping tannin, but still with elegance and grace all the way through to the finish. Beautiful fruit, an earthy base, and a great acidic structure, lends this bottle to age gracefully for a few years, but is also ready for consumption over a nice rustic meal.