



QUINTA DO MONTALTO

Cepa Pura Touriga Nacional

REGION/ ORIGIN	V.R. Lisboa	WINEMAKER	Carlos Santos
VINTAGE	2014	WINERY ESTABLISHED	1880
VARIETALS	100% Touriga Nacional	VINEYARD(S)	Estate vines
ALCOHOL	12%	AGE OF VINEYARD(S)	9 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous / clay
AGING	9 months	ELEVATION	240 meters
BARREL TYPE/ YEARS IN USE	225L French & American 2 nd use	FARMING METHODS	Certified organic estate US labels don't denote
FILTER	None	HARVEST DATE	End of September
FINING	Bentonite/Tanino	PRODUCTION	2,500 bottles
TOTAL SULFUR RS	96 mg/l 4.7 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 2014 Cepa Pura Touriga Nacional is a pure expression of this famous Portuguese grape varietal, but from an area with calcareous and clay soils, which differs greatly from the land north in the Douro. The young vineyard from the estate was harvested in the early mornings of late September, and the fruit was brought in for a natural fermentation in stainless steel tanks. The fermented juice was then transferred into second use French and American oak barrique, where it then aged for 9 months. Without filtration, the bottled wine offers a wonderful depth of complexity and personality, keeping true to the floral nature of the grape, but also giving a counterpoint of structure, tannin, and weight. On the palate there are dark fruits that are accompanied by a light feel of fresh acidity, spicy earth laden with raw vanilla, and a long finish that begs to stand next to roasted meats. This is a wonderful bottle of wine that will do well with years of age as well as for sooner consumption.