



QUINTA DO MONTALTO Vinha da Malhada

REGION/ ORIGIN	V.R. Lisboa	WINEMAKER	Carlos Santos
VINTAGE	2019	WINERY ESTABLISHED	1880
VARIETALS	Aragonez & Trincadeira	VINEYARD(S)	Estate vines
ALCOHOL	13.5%	AGE OF VINEYARD(S)	9 years (T & A) 21 years (C)
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous / clay
AGING	2 months	ELEVATION	240 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Certified organic estate US labels don't denote
FILTER	None	HARVEST DATE	End of September
FINING	Bentonite/Pea protein	PRODUCTION	13,000 bottles
TOTAL SULFUR RS	82 mg/l .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 varieties 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 2019 *Vinha da Malhada* takes its name from a 3.5-hectare vineyard of the estate where much of this fruit comes from. It is a blend of the two local varieties Aragonez and Trincadeira which were brought into the cellar for a natural fermentation in 5 and 10 thousand liter stainless steel tanks. Once both fermentations completed, the wine saw its first addition of SO₂ for stabilization and preservation, was fined with bentonite and pea protein, and after a few months was bottled without filtration to result in a lively and wonderful red. The color is deep and robust, and the aromatics that shoot from the glass are fruity and fresh. The palate offers a very deep structure while being noticeably light on its feet, with bright tones of fruit, and a clean sensation of soil and place. A very food friendly bottle of wine, it should be drunk within the first five years of its life.