



QUINTA DO MONTALTO

Vinha da Malhada

REGION/ ORIGIN	V.R. Lisboa	WINEMAKER	Carlos Santos
VINTAGE	2020	WINERY ESTABLISHED	1880
VARIETALS	Fernão Pires & Arinto	VINEYARD(S)	Estate vines
ALCOHOL	12.5%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous / clay
AGING	3 months	ELEVATION	240 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Certified organic estate
FILTER	Light	HARVEST DATE	End of September
FINING	Bentonite/Pea protein		
TOTAL SULFUR	72 mg/l	PRODUCTION	6,600 bottles
RS	1.1 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. 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 2020 *Vinha da Malhada Branco* takes its name from a 3.5-hectare vineyard of the estate where much of this fruit comes from. It is a blend of two local varieties called Fernão Pires and Arinto, that both give wonderful aroma, texture, and flavor to the final wine. The grapes are hand harvested and brought to the cellar for natural fermentation in stainless steel vats. After about three months, the wine is finished and lightly filtered before it is bottled and sent to market. The result is vibrant on the nose with citrus fruits, white peach, and jasmine flowers. The palate is balanced with fruit and juicy acidity, yet carries a slight weight to and it gives a bit of depth with hints of minerality. An incredible value and an ideal white for soft cheeses, white fish, and of course bacalhau.