



## QUINTA DO MONTALTO Vinha da Malhada Rosado

REGION/ ORIGIN	V.R. Lisboa	WINEMAKER	Carlos Santos
VINTAGE	2017	WINERY ESTABLISHED	1880
VARIETALS	Moreto & Castelão	VINEYARD(S)	Estate vines
ALCOHOL	12%	AGE OF VINEYARD(S)	10-20 years
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	4,600 bottles
TOTAL SULFUR RS	80 mg/l .6 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 2017 Vinha da Malhada Rosado comes from a 3.5 hectare plot of fruit that grows several different grape varieties, and all of which are put towards the Vinha da Malhada line of wines. The Rosado comes from two of the indigenous grapes called Moreto and Castelão. After a hand harvest takes place, the fruit stays with its skins for close to a day before being pressed off for a continuation of fermentation in stainless steel. After a few short months, the wine is ready for bottling and the market. With a lively bright pink color, the Malhada has dense bright berry fruit to accompany the light floral tones and present acidity. The mouth has a long and fresh persistence of fruit, and even a bit of brambly character that continues to a nice and satisfying finish.