



**Wine Brand** Vinha da Malhada

**Type of Wine** Red

**Vintage** 2019 Reserva

**Grape Varieties** Syrah, Aragonez, Trincadeira and Castelão

**Portuguese Classification** Regional Lisboa

**Production (n.º of bottles)** 5300

**Bottling date** 2022

**Climate** Mediterranean with Atlantic influence

**Soil Type** Clayey-chalky

**Producer** Quinta do Montalto Lda

**Alcohol by vol.** 14%

**pH** 3,23

**Total acidity (g/l)** 7,7

**Total sugar (g/l)** 0,6

**Winemaking** Destemming, crushing, fermentation with skin maceration in stainless steel tanks. 6 months in French and American 225 litres barrels.

**Colour** Concentrated ruby.

**Aroma** Red berries.

**Palate** Complexity of wild fruits. Light chocolate flavour. Good structure showing soft tannins.

**Gastronomy** Drink with moderation at 16°C – 18°C with game dishes, red meat or mature cheeses.

**Recommended Storage** Well-ventilated and dark place (+/- 60% humidity). Horizontally at around 15°C.

**UPC/EAN** 5600268605358

**Packaging** Bottle of 0,75 L = 1,2 kg  
Box with 6 bottles = 7,3 kg  
Box measurements = 33 x 24 x 16 cm  
(12 bottles boxes are available if requested)

**Palletization** Complete Euro Pallet - 720 bottles/120 boxes  
Each layer has 12 boxes with 6 bottles

**Certification by** Ecocert-Portugal **1<sup>st</sup> date** January 1997

**Awards** Gold - Catavinum World Wine & Spirits Competition 2022 - Spain  
Gold - Catavinum World Wine & Spirits Competition 2023 - Spain  
Gold - Catavinum World Wine & Spirits Competition 2024 - Spain

