


Wine Brand Cepa Pura			
Type of Wine Red			
Vintage 2017			
Grape Varieties Aragonez			
Portuguese Classification Regional Lisboa			
Production (n.º of bottles) 13000			
Bottling date 2018			
Climate Mediterranean with Atlantic influence			
Soil Type Clayey-chalky			
Winemaker(s) Luis Mendes Carlos Santos			
Producer Quinta do Montalto Lda			
Alcohol by vol. 14.0%			
pH 3.14			
Total acidity (g/l) 6.36			
Winemaking	Destemming, crushing, fermentation with skin maceration in stainless steel tanks. 9 months in French and American 225 litres barrels.		
Colour	Concentrated ruby.		
Aroma	Dark berries, and spicy aromas.		
Palate	Complexity of wild fruits. Light chocolate flavour. Good structure showing good tannins.		
Aftertaste	Medium.		
Gastronomy	Drink with moderation at 16°C – 18°C with game dishes, red meat or mature cheeses.		
Drinking / Longevity	Drink now or within ten years.		
Recommended Storage	Well-ventilated and dark place (+/- 60% humidity). Horizontally at around 15°C.		
Certification by	Ecocert-Portugal	1st date	January 1997
Awards	Silver	International Wine Award 2020	Spain
	Silver	Catavinum World Wine & Spirits Copetition 2020	Spain
	Silver	International Wine Award 2019	Spain
	Gold	International Organic Wine Award 2019	Germany
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	Gold	International Wine Award 2018	Spain
	Silver	International Organic Wine Award 2018	Germany
	Silver	Catavinum World Wine & Spirits Competition 2022	Spain