



Wine Brand Ânfora de Baco

Type of Wine Red (fermented in amphora)

Vintage 2022

Grape Varieties Aragonez, Syrah and Trincadeira

Portuguese Classification Regional Lisboa

Production (n.º of bottles) 2600

Bottling date May 2023

Climate Mediterranean with Atlantic influence

Soil Type Clayey-chalky

Producer Quinta do Montalto Lda

Alcohol by vol. 12,0%

pH 3,48

Total acidity (g/l) 5,50

Total sugar (g/l) 0,60

Hand harvested and completely destemmed, the wine was fermented and aged in the amphoras in contact with skins and lees.

Winemaking The inside of our amphoras is coated with natural tree resin according to the ancient process used by the Romans 2000 years ago.

The wine has not been filtered or stabilised

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

UPC/EAN 5600325670244

Bottle of 0,75 L = 1,2 kg

Packaging 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 **1st date** January 1997

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

