



Wine Brand GP

Type of Wine Medieval

Vintage 2023

Grape Varieties Fernão Pires (80%) and Trincadeira (20%)

Classification

Portuguese DOC Encostas d'Aire - Medieval de Ourém

Production 2300 (n.º of bottles)

Bottling date 2024

Climate Mediterranean with Atlantic influence

Soil Type Clayey-chalky

Producer Quinta do Montalto Lda

Alcohol by vol. 14%

**pH** 3,46

Total acidity (g/l) 5,4

Total sugar (g/l) 1,6

After the manual harvest of the white grapes they were pressed in a wooden basket press, operated manually. The must was filtered in a wicked basket and send to fill the wooden barrels up to 80% of their capacity (550 litres). The fermentation started spontaneously without adding any east.

The red grapes were manually harvested and quickly transported to the winery where they were destemmed and Winemaking crushed into an open wooden vat. The spontaneous fermentation was done in contact with the skin (maceration) for 8 days. Two or three times per day, the skins (cap) were submerged using a wooden instrument called "rodo". On the 8th day, almost at the end of the fermentations, the red must with the skins, was added into the wooden barrels where the white must was fermenting. This procedure filled up the remaining free capacity (20%) of the barrels.

Colour Very light ruby.

Aroma Complexity of yellow pulp fruit and red berries.

Palate Full, sharp, fresh and complex mouth.

Drink with moderation at  $13^{\circ}\text{C} - 14^{\circ}\text{C}$ . Soft to drink but with a high alcoholic content,

Gastronomy this wine is a very complex combination of red and white characteristics, making it an extraordinary gastronomical experience.

Storage

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

UPC/EAN 5600325670664

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** 

Awards Gold - Catavinum World Wine & Spirits Competition 2025 - Spain







1st date - January 1997