

<b>Wine Brand</b>	Cepa Pura		
<b>Type of Wine</b>	Red		
<b>Vintage</b>	2018		
<b>Grape Varieties</b>	Baga		
<b>Portuguese Classification</b>	Regional Lisboa		
<b>Production (n.º of bottles)</b>	2600		
<b>Bottling date</b>	2020		
<b>Climate</b>	Mediterranean with Atlantic influence		
<b>Soil Type</b>	Clayey-chalky		
<b>Winemaker(s)</b>	Luis Mendes Carlos Santos		
<b>Producer</b>	Quinta do Montalto Lda		
<b>Alcohol by vol.</b>	13.0%		
<b>pH</b>	3.49		
<b>Total acidity (g/l)</b>	6.54		
<b>Total sugar (g/l)</b>	0		
<b>Winemaking</b>	Destemming, crushing, fermentation with skin maceration in stainless steel tanks. 9 months in French and American 225 litres barrels.		
<b>Colour</b>	Light ruby.		
<b>Aroma</b>	Dark berries, and spicy aromas.		
<b>Palate</b>	Complexity of wild fruits. Good structure showing good tannins.		
<b>Aftertaste</b>	Medium.		
<b>Gastronomy</b>	Drink with moderation at 16°C – 18°C with game dishes, red meat or mature cheeses.		
<b>Drinking / Longevity</b>	Drink now or within ten years.		
<b>Recommended Storage</b>	Well-ventilated and dark place (+/- 60% humidity). Horizontally at around 15°C.		
<b>Certification by</b>	<b>Ecocert-Portugal</b>	<b>1st date</b>	<b>January 1997</b>
<b>Awards</b>	Gold	International Wine Award 2020	Spain

