



Wine Brand Vinha da Malhada

Type of Wine Sparkling White Wine

Vintage 2022

Grape Varieties Fernão Pires, Arinto and Olho de Lebre

Production
(n.º of bottles) 6800

Bottling date jan/23

Climate Mediterranean with Atlantic influence

Soil Type Clayey-chalky

Producer Quinta do Montalto Lda

Alcohol by vol. 12,00%

pH 3,15

Total acidity (g/l) 6,66

Total sugar (g/l) 5,3

Winemaking Destemming, crushing and fermentation in stainless steel vats, without skin contac.
Second fermentation in bottled, started at end of november 2019.

Colour Straw colour

Aroma Fruity

Palate Yellow-fleshed fruit. Light toast. Very balanced mousse.

Gastronomy Drink in moderation between 6° and 8°C, with starters, white meats, fat fish and deserts.

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

UPC/EAN 5600325670466

Bottle of 0,75 L = 1,55 kg

Packaging Box with 3 bottles = 5 kg

Box dimensions = 33 x 27 x 10 cm

Palletization Full euro pallet - 540 bottles/180 boxes
10 boxes with 3 bottles each, per layer

Certification by **Ecocert-Portugal** **1st date** **January 1997**

Awards Gold - Catavinum World Wine & Spirits Competition 2024 - Spain
Gold - Catavinum World Wine & Spirits Competition 2025 - Spain

