

<b>Wine Brand</b>	Vinha da Malhada		
<b>Type of Wine</b>	White		
<b>Vintage</b>	2023		
<b>Grape Varieties</b>	Fernão Pires		
<b>Portuguese Classification</b>	Regional Lisboa		
<b>Production (n.º of bottles)</b>	20 000		
<b>Bottling date</b>	fev/24		
<b>Climate</b>	Mediterranean with Atlantic influence		
<b>Soil Type</b>	Clayey-chalky		
<b>Producer</b>	Quinta do Montalto, Lda.		
<b>Alcohol by vol.</b>	12,0%		
<b>pH</b>	3,32		
<b>Total acidity (g/l)</b>	5,2		
<b>Total sugar (g/l)</b>	1,9		
<b>Winemaking</b>	Destemming and crushing. Cold settling. Fermentation with temperature control in stainless steel tanks.		
<b>Colour</b>	Citric colour.		
<b>Aroma</b>	Fruity.		
<b>Palate</b>	Fresh and well balanced with good presence.		
<b>Aftertaste</b>	Medium.		
<b>Gastronomy</b>	Drink with moderation at 10°C – 12°C with fish courses, seafood or salads.		
<b>Drinking / Longevity</b>	Drink now or within two years.		
<b>Recommended Storage</b>	Well-ventilated and dark place (+/- 60% humidity). Horizontally at around 15°C.		
<b>UPC/EAN</b>	5600325670503		
<b>Packaging</b>	Bottle of 0,75 L = 1,2 kg Box with 6 bottles = 7,3 kg Box measurements = 33 x 24 x 16 cm (12 bottles boxes are available if requested)		
<b>Palletization</b>	Complete Euro Pallet - 720 bottles/120 boxes Each layer has 12 boxes with 6 bottles		
<b>Certification by</b>	<b>Ecocert-Portugal</b>	<b>1<sup>st</sup> date</b>	<b>January 1997</b>
<b>Awards</b>	Silver - Catavinum World Wine & Spirits Competiton 2024 - Spain		

