

**Wine Brand** Vinha da Malhada

**Type of Wine** Rose

**Vintage** 2023

**Grape Varieties** Moreto and Aragonez

**Portuguese Classification** Regional Lisboa

**Production**  
(n.º of bottles) 4000

**Bottling date** Fev 2024

**Climate** Mediterranean with Atlantic influence

**Soil Type** Clayey-chalky

**Winemaker(s)**  
Luis Mendes  
Carlos Santos

**Producer** Quinta do Montalto Lda

**Alcohol by vol.** 12,0%

**pH** 3,3

**Total acidity (g/l)** 5,5

**Total sugar (g/l)** <1,5

**Winemaking** Destemming, crushing, fermentation without skin maceration in stainless steel tanks.

**Colour** Strawberry colour.

**Aroma** Fruity, with fresh red berries.

**Palate** Very fresh but well balanced.

**Aftertaste** Medium.

**Gastronomy** Drink in moderation at 10 and 12 ° C with light dishes, salads, or pasta.

**Drinking / Longevity** Drink now or within two years.

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

**UPC/EAN** 5600325670510

**Packaging**  
Bottle of 0,75 L = 1,2 kg  
Box with 6 bottles = 7,3 kg  
Box = 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 2024 - Spain

