

**Wine Brand** Pim Pam Pum

**Type of Wine** Red fermented in traditional Lagar

**Vintage** 2022

**Grape Varieties** Touriga Nacional, Aragonez and Alicante Bouschet

**Portuguese  
Classification** Regional Lisboa

**Production  
(n.º of bottles)** 1190

**Bottling date** 2023

**Climate** Mediterranean with Atlantic influence

**Soil Type** Clayey-chalky

**Producer** Quinta do Montalto Lda

**Alcohol by vol.** 11,0%

**pH** 3,54

**Total acidity (g/l)** 5,13

**Total sugar (g/l)** <0,6

**Winemaking** Produced from grapes fully destemmed and vinified in a traditional lagar (open cement tank). Foot trodden with spontaneous fermentation and without temperature control. Aged 3 months in used 550 liters French oak barrels. Wine not filtered nor fined.

**Colour** Ruby

**Aroma** Light balsamic with lots of black fruit.

**Palate** Delicate and fresh, with very soft tannins in the aftertaste.

**Gastronomy** Drink in moderation with sautéed vegetables or grilled meats.

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

**UPC/EAN** 5600325670312

**Packaging** 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)

**Palletization** Complete Euro Pallet - 720 bottles/120 boxes  
Each layer has 12 boxes with 6 bottles

**Certification by** Ecocert-Portugal **1<sup>st</sup> date** January 1997

**Awards** Gold - Catavinum World Wine & Spirits Competition 2023 - Spain  
Gold - Catavinum World Wine & Spirits Competition 2024 - Spain  
Gold - catavinum World Wine & Spirits Competition 2025 - Spain

