



Wine Brand Vinha da Malhada

Type of Wine Red

Vintage 2019 Reserva

Grape Varieties Syrah, Aragonez, Trincadeira and Castelão

Portuguese Classification Regional Lisboa

Production (n.º of bottles) 5300

Bottling date 2022

Climate Mediterranean with Atlantic influence

Soil Type Clayey-chalky

Producer Quinta do Montalto Lda

Alcohol by vol. 14%

pH 3,23

Total acidity (g/l) 7,7

Total sugar (g/l) 0,6

Winemaking Destemming, crushing, fermentation with skin maceration in stainless steel tanks. 6 months in French and American 225 litres barrels.

Colour Concentrated ruby.

Aroma Red berries.

Palate Complexity of wild fruits. Light chocolate flavour. Good structure showing soft tannins.

Gastronomy Drink with moderation at 16°C – 18°C with game dishes, red meat or mature cheeses.

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

UPC/EAN 5600268605358

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** **1st date** **January 1997**

Awards Gold - Catavinum World Wine & Spirits Competition 2022 - Spain
Gold - Catavinum World Wine & Spirits Competition 2023 - Spain
Gold - Catavinum World Wine & Spirits Competition 2024 - Spain
Gold - Catavinum World Wine & Spirits Competition 2025 - Spain

