

Wine Brand	Pim Pam Pum
Type of Wine	Skin Contact White - Orange
Vintage	2023
Grape Varieties	Fernão Pires
Portuguese Classification	Regional Lisboa
Production (n.º of bottles)	1400
Bottling date	nov/24
Climate	Mediterranean with Atlantic influence
Soil Type	Clayey-chalky
Producer	Quinta do Montalto Lda
Alcohol by vol.	12,5%
pH	3,11
Total acidity (g/l)	6,15
Total sugar (g/l)	<0,6
Winemaking	Destemming and crushing. Fermentation without temperature control in stainless steel tanks with all skins. Ageed with skins and lees.
Colour	Gold colour.
Aroma	Matured fruity aromas
Palate	Fresh and well balanced with good presence. Lihgt tannins.
Gastronomy	Drink with moderation at 10°C – 12°C with fish courses, seafood, white meet or salads.
Recommended Storage	Well-ventilated and dark place (+/- 60% humidity). Horizontally at around 15°C.
UPC/EAN	5600325670763
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 2025 - Spain