



Wine Brand Vinha da Malhada

Type of Wine White

Vintage 2023

Grape Varieties Fernão Pires

Portuguese Classification Regional Lisboa

Production 20 000
(n.º of bottles)

Bottling date fev/24

Climate Mediterranean with Atlantic influence

Soil Type Clayey-chalky

Producer Quinta do Montalto, Lda.

Alcohol by vol. 12,0%

pH 3,32

Total acidity (g/l) 5,2

Total sugar (g/l) 1,9

Winemaking Destemming and crushing. Cold settling. Fermentation with temperature control in stainless steel tanks.

Colour Citric colour.

Aroma Fruity.

Palate Fresh and well balanced with good presence.

Aftertaste Medium.

Gastronomy Drink with moderation at 10°C – 12°C with fish courses, seafood or salads.

Drinking / Longevity Drink now or within two years.

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

UPC/EAN 5600325670503

Bottle of 0,75 L = 1,2 kg

Box with 6 bottles = 7,3 kg

Packaging 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 Silver - Catavinum World Wine & Spirits Competiton 2024 - Spain
Silver - Catavinum World Wine & Spirits Competition 2025 - Spain

