



**Wine Brand** Ânfora de Baco

**Type of Wine** White (fermented in amphora)

**Vintage** 2023

**Grape Varieties** Fernão Pires

**Portuguese Classification** Regional

**Production (n.º of bottles)** 4000

**Bottling date** 2024

**Climate** Mediterranean with Atlantic influence

**Soil Type** Clayey-chalky

**Producer** Quinta do Montalto Lda

**Alcohol by vol.** 12,5%

**pH** 3,30

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

**Total Acidity (g/l)** 5,42

Hand harvested and completely destemmed, the wine was fermented and aged in the amphoras in contact with skins and lees.

**Winemaking** The inside of our amphoras is coated with natural tree resin according to the ancient process used by the Romans 2000 years ago. The wine has not been filtered or stabilised

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

**UPC/EAN** 5600325670541

**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

