



Wine Brand GP

Type of Wine Medieval

Vintage 2022

Grape Varieties Fernão Pires (80%) and Trincadeira (20%)

Portuguese Classification DOC Encostas d'Aire - Medieval de Ourém

Production (n.º of bottles) 3600

Bottling date 2023

Climate Mediterranean with Atlantic influence

Soil Type Clayey-chalky

Producer Quinta do Montalto Lda

Alcohol by vol. 13%

pH 3,41

Total acidity (g/l) 5,8

Total sugar (g/l) <1,5

After the manual harvest of the white grapes they were pressed in a wooden basket press, operated manually. The must was filtered in a wicker basket and sent to fill the wooden barrels up to 80% of their capacity (550 litres). The fermentation started spontaneously without adding any yeast.

Winemaking The red grapes were manually harvested and quickly transported to the winery where they were destemmed and crushed into an open wooden vat. The spontaneous fermentation was done in contact with the skin (maceration) for 8 days. Two or three times per day, the skins (cap) were submerged using a wooden instrument called "rodo". On the 8th day, almost at the end of the fermentations, the red must with the skins, was added into the wooden barrels where the white must was fermenting. This procedure filled up the remaining free capacity (20%) of the barrels.

Colour Very light ruby.

Aroma Complexity of yellow pulp fruit and red berries.

Palate Full, sharp, fresh and complex mouth.

Gastronomy Drink with moderation at 13°C – 14°C. Soft to drink but with a high alcoholic content, this wine is a very complex combination of red and white characteristics, making it an extraordinary gastronomic experience.

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

UPC/EAN 5600325670206

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 2023 - Spain
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