

Wine Brand GP			
Type of Wine Medieval			
Vintage 2021			
Grape Varieties Fernão Pires (80%) and Trincadeira (20%)			
Portuguese Classification DOC Encostas d'Aire - Medieval de Ourém			
Production (n.º of bottles) 2600			
Bottling date 2022			
Climate Mediterranean with Atlantic influence			
Soil Type Clayey-chalky			
Winemaker(s) Luis Mendes Carlos Santos			
Producer Quinta do Montalto Lda			
Alcohol by vol. 13%			
pH 3.28			
Total acidity (g/l) 5.95			
Total sugar (g/l) 0.7			
Winemaking	<p>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.</p> <p>The red grapes were manually harvested and quickly transported to the wine 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.</p>		
Colour Very light ruby.			
Aroma Complexity of yellow pulp fruit and red berries.			
Palate Full, sharp and complex mouth.			
Aftertaste Medium.			
Gastronomy	<p>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.</p>		
Drinking / Longevity Drink now or within one year.			
Recommended Storage Well-ventilated and dark place (+/- 60% humidity). Horizontally at around 15°C.			
Certification by	Ecocert-Portugal	1st date	January 1997
Awards	Silver	Catavinum World Wine & Spirits Competition 2022	Spain