



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 45597

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 with temperature control in stainless steel tanks with all skins. Aged with skins and lees.

Colour Gold colour.

Aroma Matured fruity aromas

Palate Fresh and well balanced with good presence. Light tannins.

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

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

UPC/EAN 5600325670763

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 Gold - Catavinum World Wine & Spirits Competition 2025 - Spain

