



Wine Brand Ânfora de Baco

Type of Wine Palhete (fermented in amphora)

Vintage 2022

Grape Varieties Fernão Pires and Trincadeira

Portuguese Classification Regional Lisboa

Production (n.º of bottles) 900

Bottling date May 2023

Climate Mediterranean with Atlantic influence

Soil Type Clayey-chalky

Producer Quinta do Montalto Lda

Alcohol by vol. 13,0%

pH 3,20

Total acidity (g/l) 6,81

Total sugar (g/l) <0,6

Winemaking Produced with Trincadeira and Fernão Pires grapes, hand harvested and completely destemmed, the wine was fermented and aged in the amphoras in contact with the skins and the lees. The wine has not been filtered nor stabilized.

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

UPC/EAN 5600325670176

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 Silver - Catavinum World Wine & Spirits Competition 2023 - Spain
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