



Wine Brand Pim Pam Pum

Type of Wine Pet Nat Skin Contact

Vintage 2022

Grape Varieties Fernão Pires

**Portuguese
Classification** Wine

**Production
(n.º of bottles)** 1200

Bottling date Sep 2022

Climate Mediterranean with Atlantic influence

Soil Type Clayey-chalky

Producer Quinta do Montalto Lda

Alcohol by vol. 12,0%

pH 3,45

Total acidity (g/l) 5,9

Total sugar (g/l) 0,3

Winemaking Produced with grapes vinified in stainless steel vats, with all the skins.
Spontaneous fermentation, without temperature control.
Bottled during the alcoholic fermentation.

Colour Gold colour. Light blurry from the yeast.

Aroma white pulp fruity and yeast aromas.

Palate Fresh and well balanced with good presence.

Gastronomy Drink with moderation at 10°C with fish courses, seafood or salads.

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

UPC/EAN 5600325670251

Packaging Bottle of 0,75 L = 1,55 kg
Box with 3 bottles = 5 kg
Box dimensions = 33 x 27 x 10 cm

Palletization Full euro pallet - 540 bottles/180 boxes
10 boxes with 3 bottles each, per layer

Certification by Ecocert-Portugal

1st date - January 1997

Awards Silver - Catavinum World Wine & Spirits Competiton 2023 - Spain
Silver - Catavinum World Wine & Spirits Competiton 2024 - Spain

