

Wine Brand Ânfora de Baco

Type of Wine White (fermented in amphora)

Vintage 2023

Grape Varieties Fernão Pires

**Portuguese
Classification** Regional

**Production
(n.º of bottles)** 4000

Bottling date 2024

Climate Mediterranean with Atlantic
influence

Soil Type Clayey-chalky

Producer Quinta do Montalto Lda

Alcohol by vol. 12,5%

pH 3,30

Total sugar (g/l) 0,6

Total Acidity (g/l) 5,42

Hand harvested and completely destemmed, the wine was fermented and aged in the amphoras in contact with skins and lees.

Winemaking The inside of our amphoras is coated with natural tree resin according to the ancient process used by the Romans 2000 years ago.
The wine has not been filtered or stabilised

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

UPC/EAN 5600325670541

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

