



NICOLAU ^{DE} ALMEIDA

QUINTA DO MONTE XISTO

Quinta do Monte Xisto Oriente 2018



Varieties

Tinto Cão (60%) and Tinta Francisca (40%)

Viticultural Year

The first two months of the year were very dry at Quinta do Monte Xisto. In March, the rain came hard continuing more moderate in April and May, intensifying again in June, which allowed to restore the water levels in the soil. July and August saw a usual increase in temperatures, followed by a fresh beginning of September. It was a very balanced year, allowing a good development of the vineyard. The harvest started on September 7th.

Vinification

Harvested by hand the grapes were transported to the winery in 20 kg boxes. Fermentation took place at concrete vats with indigenous yeasts. Aging along 18 months in 600 litre barrels.

Tasting Notes

Wine from a plot in Quinta do Monte Xisto facing Orient. With an open and soft colour, we enter on a spring field with various nuances of fruits and flowers, with emphasis on the cherry and the myrtle flower. We continue towards the Orient and find more exotic aromas like incense, nutmeg and saffron. In the mouth the sensation is fresh and smooth, showing shape and body. We finish with an elegant, fruity and spicy flavours, and extremely well oriented!

Technical Information

Region: Douro DOC, sub-region Douro Superior I Soil: Schist I Vineyards altitude: 200-300m

Vine training: traditional pruning I Alcohol: 13,5% I pH: 3,9 I Residual sugar < 2g/L I

Production: 1.042 bottles

João Nicolau de Almeida & Filhos Lda. Quinta do Monte Xisto
Caminho Curral de Teles, Apartado 43 5150-636 Vila Nova de Foz Côa
+351 93 874 95 28 / geral@quintadomontexisto.com / www.quintadomontexisto.com