



NICOLAU<sup>DE</sup> ALMEIDA

QUINTA DO MONTE XISTO

## Monte Xisto Órbita 2019



### Varieties

Touriga Nacional (70%) and mixed varieties (30%).

### Viticultural Year

A very rainy November followed by a winter that gradually became dry and hot. Fresh spring with a very rainy April allowing the replenishment of water in the soil. Flowering took place in mid-May. Early summer was very hot, continuing without extremely high temperatures and cool nights. The harvest began on the 31st of August.

### Vinification

Harvested by hand the grapes were transported to the winery (located at Vila Nova de Foz Côa, Douro) in 20 kg boxes. Fermentation took place in cement vat with indigenous yeasts. Then 18 months of aging in a cement vat and 600 liter barrels at our Vila Nova de Gaia warehouse, close to the sea, with excellent temperature and humidity conditions.

### Tasting Notes

Deep red. The aroma of a country meadow opens up in an avalanche of red fruits. Soft and lively tannins, loaded with fruit with a surprising acidity. Well balanced structure like a high spirited young man, who launches us into a spicy and aromatic finale and sends us into orbit.....5...4...3...2...1...liftoff!

### Technical Information

Douro DOC, sub-region Douro Superior / Soil Schist / Vineyards Altitude 200-300m / Vine Training Unilateral Cordon and Traditional Pruning / Exposition North and South / Organic Agriculture and Vinification / Alcohol 13,5% / pH 3,86 / Residual Sugar < 2g/L / Production 6.000 Bottles 0,75cl

---

João Nicolau de Almeida & Filhos Lda.

Rua Rei Ramiro 274 4400-280 Vila Nova de Gaia

+351 93 874 95 28 / [gaia@quintadomontexisto.com](mailto:gaia@quintadomontexisto.com)

[www.quintadomontexisto.com](http://www.quintadomontexisto.com) / [@nicolau\\_de\\_almeida](https://www.instagram.com/nicolau_de_almeida) / [@nicolaudealmeidaafb](https://www.instagram.com/nicolaudealmeidaafb)