

## *Quinta do Monte Xisto 2019*



### Varieties

Touriga Nacional (55%), Touriga Francesa (40%) and Sousão (5%).

### 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. Vinified in “lagares” by foot treading where the fermentation took place over six days at with indigenous yeasts. This was followed by eighteen months of aging in 600 and 2000 liter wood barrels at our Vila Nova de Gaia warehouse, close to the sea, with excellent temperature and humidity conditions.

### Tasting Notes

On first contact, the aroma is like a classic wine, reminiscent of a vintage. Firm and deep it reveals longevity with a load of aromas such as rock rose, lavender, rosemary, eucalyptus and many others that are evident during the aeration, showing great complexity. Once again it confirms its profile, showing a remarkable balance between volume and fruit, with an elegant, long and persistent finish. Due to these characteristics, it is a wine that gives pleasure to drink new and in its evolution over the years.

### Technical Information

Region 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 14% / pH 3,84 / Residual Sugar < 2g/L  
Production 7.000 Bottles 0,75cl e 500 1,5L