



NICOLAU ^{DE} ALMEIDA

QUINTA DO MONTE XISTO

Quinta do Monte Xisto Oriente 2019



Varieties

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

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 from two parcels facing East (towards the Orient) were transported to the winery (located at Vila Nova de Foz Côa, Douro) in 20 kg boxes. Fermentation took place at concrete vats with indigenous yeasts. Ageing progresses along 18 months in 600 litre barrels at our Vila Nova de Gaia warehouse, close to the sea, with excellent temperature and humidity conditions.

Tasting Notes

Observing the more open colour we can realize that it differs a little from the most common characteristics associated with a Douro wine, due to its blend and winemaking method. Delicate aroma, slightly tannic balanced with fresh red fruit notes such as cherry and woodland. In the mouth it shows a fine structure with an excellent balance between volume, fruit and acidity. The long and silky finish leaves the mouth fresh with spicy flavours. A wine with a great ability to adapt to different climates and cuisines.

Technical Information

Region Douro DOC, sub-region Douro Superior / Soil Schist / Vineyards Altitude 200-300m

Vine Training Traditional Pruning / Exposition Orient, East / Alcohol 13,5% / pH 3,9

Organic Agriculture and Vinification / Residual Sugar < 2g/L / Production: 1.042 bottles 0,75cl

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