



NICOLAU^{DE} ALMEIDA

QUINTA DO MONTE XISTO

White Port Light Dry



Varieties

Rabigato (70%) and Arinto, Viosinho, C3odega (30%).

Vinification

The grapes were harvested manually from a plot at the top of Quinta do Monte Xisto facing North and transported to the winery (located in Vila Nova de Foz C3oa) in 20kg boxes. Vinification in cement vats with the skins over 3 days, followed by pressing to finish fermentation and subsequent addition of brandy. Aging in a cement tank at the warehouse in Vila Nova de Gaia, near the sea, with excellent temperature and humidity conditions. The wine is the result of a blend of 4 different vintages and is included in the White Light Dry Port category, as the aim is to make a wine with the lowest possible degree of alcohol and sugar.

Tasting Notes

A feeling of freshness and at the same time some hints of maturation. A true blend of young and older merging together. It combines fresh and dried fruit aromas. With a more attentive nose we are transported to oriental aromas such as black tea and exotic infusions. From the first approach we get the sensation of volume and intensity. The palate is smooth with a sequence of plum, fig, lemon, orange, chestnut flavors...reflecting great complexity. At the end there is a slight warm and sweet touch, reminding us that this is a Port wine, but light. Truly a unique wine.

Technical Information

Region Douro DOC, sub-region Douro Superior / Soil Schist / Vineyards Altitude 200-300m
Exposition North / Vine Training Traditional Pruning / Organic Agriculture / Alcohol 16,5%
pH 3,4 / Sugar 24 g/L / Production 4.000 Bottles 0,50cl

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