

Porto Vintage 2019

Varieties

Touriga Francesa (45%), Touriga Nacional (45%) and Sousão (10%).

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. In a whole bunch, with stem, the grapes entered the granite "lagar" and were trodden by foot. Fermentation took place over 6 days in the "lagar" with indigenous yeasts, with subsequent addition of wine brandy. 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

Powerful wine with strong volume at the first approach to the nose. Swirling the glass comes a variety of aromas such as rockrose, resin,

lavender and delicious red fruits. In the mouth it evolves with a great concentration of aromas, full, smooth, with a slight touch of tannins. At the end it is extremely long with a sequence of blackberries, cherries and other red fruits. Due to its potential, it is advisable to drink this Vintage with an armor.

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 Alcohol 19% / Baumé 3,1 / Production 1.200 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

www.quintadomontexisto.com / @nicolau_de_almeida / @nicolaudealmeidafb