



NICOLAU DE ALMEIDA

QUINTA DO MONTE XISTO

Monte Xisto Órbita 2020



Varieties

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

Viticultural Year

The first months of the viticultural year were very rainy with a winter with mild temperatures. In spring, temperatures continued to be mild, highlighting the high level of precipitation in April. Late spring became extremely hot and dry, as did the following summer months. The climatic conditions favoured an acceleration of the vegetative cycle, with the harvest starting on the 25th 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 cement vat and 600 litre barrels at our Vila Nova de Gaia cellar, close to the sea, with excellent temperature and humidity conditions.

Tasting Notes

In addition to Touriga Nacional, the mix of grape varieties brings out various aromas such as cherry, mint, eucalyptus, pine. At first approach it's attractive, fresh with an expressive acidity, soft, round and loaded with fruit flavors that impel us to enter its orbit... This orbital curvature is accompanied by soft tannin satellites giving it a surprising, subtle and silky structure, ending with a light sensation and a delicate series of long and pleasurable vinous fluids. What a lovely swing!

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 3,88 / Residual Sugar < 2g/L / Production 9.300 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 / [@nicolaudealmeidafb](https://www.instagram.com/nicolaudealmeidafb)