



NICOLAU DE ALMEIDA

QUINTA DO MONTE XISTO

Monte Xisto Órbita 2021



Varieties

Touriga Nacional (70%) and field blend (30%).

Viticultural Year

Warm autumn followed by the first months of the year cold and dry. April was a very rainy month and May unfolded with moderate temperatures followed by a rainy June with thunderstorms. August and September with moderate heat and cool nights. It was a year without major surprises, with little disease pressure, without much rain but also without a very intense heat, which is an exception on. The harvest began on August 20th

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

The first sensation is that of passion... the wine surrenders in an open, soft and loving way. The second is that we are diving into a forest of very attractive, soft and emmersing aromas. In the mouth, initially with an unexpected flavor, it immediately continues with a volume of flavors, giving balance and freshness to the wine. In the end it shows a great balance, very appetizing,

leaving many fruit marks, elegant and fine, for a long period, making us want to drink it again.

Technical Information

Douro DOC - 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 3,75 / Residual Sugar < 2g/L / Production 11.612 Bottles 0,75cl and 544 1,5L

Nicolau de Almeida Lda.

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