



NICOLAU DE ALMEIDA
QUINTA DO MONTE XISTO

Monte Xisto Órbita 2022



Varieties

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

Viticultural Year

At Quinta do Monte Xisto 2022 was characterized by a low rainfall. A cold and very dry winter, followed by an equally dry and warm spring. Before the harvest there was some precipitation and moderate temperatures, which contributed to the balance of the harvest which began on August 25th.

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

Open, forestry scent, taking us to a welcoming atmosphere. Soft and dense, loaded with red fruits. It is easy to drink, round and full, with an elegant finish and refreshing acidity. Careful!!! It's not a good idea to go too far out of orbit!

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 13% / pH 3,76 / Residual Sugar < 2g/L / Production 11.815 Bottles 0,75cl and 525 1,5L

Nicolau de Almeida Lda.

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