



NICOLAU DE ALMEIDA

QUINTA DO MONTE XISTO

Quinta do Monte Xisto 2022



Varieties

Touriga Nacional (60%), Touriga Francesa (35%) and Sousão (5%).

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 in Vila Nova de Foz Côa, Douro) in 20kg boxes. They were vinified in a granite lagar with foot treading. Fermentation took place over about 7 days in the lagar with indigenous yeasts. This was followed by an 18-month aging period in 2000-liter wood barrels our warehouse in Vila Nova de Gaia, near the sea, with excellent temperature and humidity conditions.

Tasting Notes

Opaque color, indicating good wine longevity. Very expressive aroma, floral (roses) but also very fruity. Pleasant wood, very well integrated with the wine. Very vinous taste with brilliant acidity and powerful yet soft tannins that expand at the finish, well directed.

Technical Information

Douro DOC, Douro Superior / Soil Schist / Vineyards Altitude 200-300m / Vine Training Unilateral Cordon and Traditional Pruning / Exposition North and South / Organic Viticulture and Vinification Alcohol 13% / pH 3,78 / Residual Sugar < 2g/L / Production 6.446 Bottles 0,75cl and 525 1,5L

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