



NICOLAU DE ALMEIDA

QUINTA DO MONTE XISTO

Quinta do Monte Xisto Oriente 2022



Varieties

Tinto Cão (50%) and Tinta Francisca (50%).

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 at concrete vats with indigenous yeasts. Ageing progresses along 18 months in 600 litre barrels at our Vila Nova de Gaia wine cellar, close to the sea, with excellent temperature and humidity conditions.

Tasting Notes

The Orient originates from two parcels of the Quinta do Monte Xisto with an eastern exposure. The Tinto Cão and Tinta Francisca grape varieties give it an open and subtle color. An aromatic universe of spices and forest. On the palate, it has an elegant, soft, translucent, and deep structure. The balance between acidity and body is remarkable, finishing with a long and balanced aftertaste. Year after year, the characteristics of this wine give it an original and consistent personality.

Technical Information

Douro DOC, sub-region Douro Superior / Soil Schist / Vineyards Altitude 200-300m / Vine Training Traditional Pruning / Exposition East / Organic Agriculture and Vinification / Alcohol 13% / pH 3,76 Residual Sugar < 2g/L / Production 1.623 Bottles 0,75cl

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