



## QUINTA DO MONTE XISTO 2011

### VARIETIES

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

### VINIFICATION

The grapes were harvested by hand at the beginning of September and transported to the winery in 20kg boxes. Were vinified in granite mills (lagares) with foot treading. The fermentation was developed over six days at the mill on indigenous yeasts. Followed by a stage with a duration of 18 months in french and austrian oak.

### TASTING NOTES

Visual: limpid, intense red, shiny.

Aroma: honest bouquet, intense and expressive, with surprising and engaging complexity. Floral: roses, violets. Fruit: cherry, plum, pomegranate, grape.

Palate: soft attack and elegant mouth feel with volume, harmony, good consistency and silky tannins. An expressive, exotic and long finish.

### TECHNICAL INFORMATION

Region: Douro, sub-region Douro Superior I Soil: schist I Vineyards altitude: 200–300m I Vine training: unilateral cordon and traditional pruning I Alcohol: 14% I pH: 3,58 I Residual sugar < 2g/L I Production: 3.500 bottles.