



# QUINTA DO MONTE XISTO 2013



## 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 of 18 months in 600 litre barrels.

## Tasting Notes

Quinta do Monte Xisto 2013 maintains his personality showing an attractive diversity of aromas and elegant structure. A powerful wine with a surprising minerality. The first aromas are floral: linden, chamomile, rosemary. After a while, red fruit emerge with a peppery touch. The palate is intense, full-bodied and velvety. Lively flavours of ripe cherry, raspberry and peach well balanced with tannins and a good acidity, provide a long finish.

## Technical Information

Region: Douro, sub-region Douro Superior | Soil: schist | Vineyards altitude: 200-300m | Vine training: unilateral cordon and traditional pruning | Alcohol: 14% pH: 3,74 | Residual sugar < 2g/L | Production: 4.000 bottles.