



QUINTA DO MONTE XISTO 2014



Varieties

Touriga Nacional (50%), Touriga Francesa (45%) and Sousão (5%).

Vinification

The grapes were harvested by hand at the beginning of September and transported to the winery in 20 kg boxes. They were vinified in “lagares” by foot treading. The fermentation took place over six days at the mill with indigenous yeasts. This was followed by 18 months of ageing in 600 liter barrels.

Tasting Notes

The aroma has the concentration of fruit, potency and personality of a Vintage. You can also feel the primary fruits relative to a year of good maturation. All of these aromas meet in a solid combination of cistus, rosemary, schist, blackberries, and raspberries: a Douro wine!

In the mouth, the wine's foundations consist of sweet tannins and an enveloping unctuousness. In spite of its sunny environment, it delights us with a fine, mineral, acidity, revealing an unexpected freshness. The finish is docile and persistent, carrying a world of intensely flavored delicacies. All of this complexity embraces us softly for a good voyage. Its balance seduces us!

Technical Information

Region: Douro DOC, subregion Douro Superior I Soil: Schist I Altitude of the vineyards: 200-300m I Vine training: unilateral cordon and traditional pruning I Alcohol: 15% pH: 3,71 I Residual sugar < 2 g/L I Production: 6000 bottles