



QUINTA DO MONTE XISTO 2015



Varieties

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

Viticultural Year

The beginning of the year was cold and dry, with some rainfall in April, followed by a very hot summer. The flowering occurred in mid-May and the harvest in late August.

Vinification

Harvested by hand the grapes were 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 “lagar” with indigenous yeasts. This was followed by eighteen months of ageing in 600 liter barrels.

Tasting Notes

Let's imagine that the different keys of a piano correspond to the different flavors of the wine. The Quinta de Monte Xisto is a piano. At north-facing hillside we extract the higher sounds: acidity, freshness, finesse, joy, and youth. On the other slope, facing south, we extract the bass sounds: volume, body, structure, power, and fruit intensity. The high tones of the left hand and the bass tones of the right hand are complemented by the intermediate keys, the sharps and the flats. They are equivalent to the different altitudes of the north and south, which, in small amounts, endow the wine with complexity, sensuality, and an array of pleasant surprises. The finish is powerful, loose, and expressively friendly. The “listener” will be delighted by the 2015 symphony from Quinta do Monte Xisto....!

Technical Information

Region: Douro DOC, sub-region Douro Superior I Soil: Schist I Vineyards altitude: 200-300m
Vine training: unilateral cordon and traditional pruning I Alcohol: 13,5%
pH: 3,71 I Residual sugar < 2g/L I Production: 6000 bottles