



QUINTA DO MONTE XISTO 2016



Varieties

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

Viticultural Year

At the beginning of the year the weather was not so cold and dry. At the springtime there was a lot rain, which helped to restore the water soil levels. The flowering was at mid may. The summer was extremely hot with reasonably cool nights. The harvest occurred in early september.

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

Quinta do Monte Xisto 2016 shows a bright and intense red color similar to the previous harvests. The aroma reminds us rockrose, cherry and others red fruits. The wine gives us a sensation of seriousness and imposes itself remembering the great vintages. At the taste a velvety corpulence followed by a delicious freshness. It fills the mouth not being heavy showing a good balance. The tannins are fine allowing us to appreciate the fruit. It is an exquisite wine, cheerful and greedy. Throughout the tasting there is a sequence of pleasurable sensations that persists on the mouth pallet. When it´ is over, it´ is a pity !..... Fancy us more.... We can continue drinking it because it does not spoil the conversation, but rather enlightens the spirits.

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% I pH: 3,77 I Residual sugar< 2g/L I Production: 6.000 bottles and 250 magnums