



QUINTA DO MONTE XISTO 2017

Varieties

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

Viticultural Year

It was a particularly hot and dry year, with below normal rainfall, which resulted in an anticipation of the growing season and a consequent start of harvest a little earlier than usual, 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 aging in 600 liter barrels.

Tasting Notes

It's a real terroir wine based on organic and biodynamic viticulture.

The first sensation it's of volume and chromatic intensity.

Swirling the wine it's alive, vigorous, releasing aromas such as grape, cherry, rosemary, rockrose and forest, grounded in a structure of delicate acidity and freshness.

Tasting the wine is full, smooth and silky. A diversity of flavours fills our palate defined by elegant and firm tannins. A virtuous touch of alive and bright acidity stands out.

The finish is long and the flavours remain...and we miss them!

Technical Information

Region: Douro DOC, sub-region Douro Superior | Soil: Schist | Vineyards altitude: 200-300m

Vine training: unilateral cordon and traditional pruning | Alcohol: 13,5% | pH: 3,76 | Residual

sugar< 2g/L | Production: 7.000 bottles and 250 magnums