



## 2017 João Nicolau de Almeida & Filhos Quinta do Monte Xisto

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> João Nicolau de Almeida & Filhos
93+	NA	2024 - 2040	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> Portugal , Douro
Mark Squires	30th Aug 2019	Issue 244 End of August 2019, The Wine Advocate	<b>Color:</b> Red

The 2017 Quinta do Monte Xisto is a roughly equal blend of Touriga Nacional and Touriga Franca plus 5% Sousão, all aged for 18 months in 40% new oak (80/20 French and Austrian). It comes in at 13.5% alcohol. Very focused, this has remarkable precision and seems tightly wound. It seems admirably concentrated while showing fine mid-palate finesse. It's not an easy or fruity wine, even in the 2017 vintage, but its structure and balance make it an impressive one that will develop and age beautifully. At the moment, it is a little too steely, but that will change if you give it some time. It might be less steely, though, than some of its predecessors. Considering the recent bottling, it is no surprise that this is a bit closed. What it most needs now is a better expression of fruit, but it certainly looks like it will age long enough and well enough to accomplish that. It may be a bit more approachable than some of its predecessors (so it seems just now), but cellaring is still advisable.

**Type:** Table  
**Sweetness:** Dry  
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**Variety:** Proprietary Blend