



NICOLAU DE ALMEIDA

QUINTA DO MONTE XISTO

## Quinta do Monte Xisto 2018



### Varieties

Touriga Nacional (55%), Touriga Francesa (35%) and Sousão (5%).

### Viticultural Year

The first two months of the year were very dry at Quinta do Monte Xisto. In March, the rain came hard continuing more moderate in April and May, intensifying again in June, which allowed to restore the water levels in the soil. July and August saw a usual increase in temperatures, followed by a fresh beginning of September. It was a very balanced year, allowing a good development of the vineyard. The harvest started on September 7th.

### 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 litre barrels.

### Tasting Notes

Seductive as always! Intense ruby colour, we uncover the aromas gradually. First, the cistus, wild juniper, stands out, progressing to a universe of freshness punctuated by aromatic herbs. It shows then vibrant and full of fruit. In the mouth it attacks with volume, a soft sphere surrounded by refined smooth tannins slides for a long and fresh finish. We surrender to its charm and we fill the glass again....

### Technical Information

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

Vine training: unilateral cordon and traditional pruning | Alcohol: 13,5% | pH: 3,87

Residual sugar < 2g/L | Production: 7000 bottles 75cl and 250 1,5L