



Quinta do Monte d'Oiro

Touriga Nacional



SINGLE VINEYARD · LIMITED EDITION

DENOMINATION . Vinho Regional Lisboa

OWNER AND PRODUCER . José Bento dos Santos

WINEMAKERS . Graça Gonçalves, advised by Grégory Viennois

SOIL GEOLOGY . 20 ha with different expositions and slopes. Lime and clay from the superior jurassic period

CLIMATE . Mediterranean microclimate with an Atlantic influence. Cold nights even during summer, max. temperatures of 31°C, 675 mm average rainfall and a permanent blowing wind.

WINEGROWING . Organic production (PT-BIO-08) with a single plot management winegrowing work

HARVEST AND WINEMAKING .

Handmade harvest with manual sorting, from individualized plot. Destemming with no crushing. Fermentation in stainless steel temperature controlled vats. Prolonged maceration.

GRAPE VARIETY . Touriga Nacional

AGEING . 16 to 18 months in french oak barrels, 30% of which new ones.

THEME . Coming from our best parcel of this portuguese “queen-variety”, this is a wine that lifts the the majestic Touriga Nacional, consecrating the aureus expression of Monte d'Oiro's *terroir*.