



# Quinta do Monte d'Oiro

## Tinto•Red



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 .

Individualized plot work (from several distinctive *Syrah* plots) from the harvest until the end of the ageing barrel process.  
Handmade harvest with manual sorting. Destemming with no crushing.  
Fermentation in stainless steel temperature controlled vats.  
Average yield per plot: 5 ton/ha.

GRAPE VARIETY . *Syrah* (a blend of several plots)

AGEING . 16 months in 2<sup>nd</sup> year french oak barrels.

PRODUCTION . 25.000 btls (75 cl , 150 cl, 300 cl and 600 cl)

THEME . This red is versatile and gastronomic, representing the delicate balance between *terroir*, fruit and grape variety (*Syrah*). A wine to enjoy with everyday food and friends.