



QUINTA DO MONTE D'OIRO RESERVA TINTO

£42.50

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SKU: PWQMORES

Categories: [Red, Elegant & Complex](#), [Syrah / Shiraz](#), [Portugal](#), [Dry](#), [£20 - £49.99](#)

Located an hour's drive north of Lisbon, Quinta do Monte d'Oiro (the Hill of Gold) is located in an area with a reputation for producing high quality wines that dates back to the 17th Century. The winery in its current form was established in 1990 by José Bento dos Santos. A lifelong admirer of the great wines of the Rhône Valley, Jose saw the opportunity to replicate these in Portugal. To this end, the estate employs the expertise of Grégory Viennois, previously chief winemaker at the great

Rhone estate of Michel Chapoutier.

The 17.5 hectares of vineyards are certified organic, with abundant grasses, herbs and legumes planted between the vines to encourage competition and biodiversity in the vineyard. No chemical herbicides or pesticides are used and the soils are worked and ploughed to avoid compaction and maximise oxygen content.

This is Portugal's Côte-Rôtie... From a single parcel of the best Syrah vines with a little co-fermented Viognier. Very low yields of 3 tonnes to the hectare. The bunches are rigorously selected by hand then fully destemmed. A long maceration then ageing for 18 to 20 months in 40% new French oak barrels.

Grape: 96% Syrah, 4% Viognier

Tasting Notes: Silky, well structured, deep and powerful

yet with great finesse. A gorgeous nose of perfumed forest fruits, violets, damson and a hint of spice. Opens up to reveal further complexity with air. This is a world-class red, which matches the very finest from the Rhône.

Food Match: Ideal with duck, pork, beef or veal – and of course the best cheeses.

An alternative to: Top-quality Syrah such as Côte-Rôtie or Hermitage.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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