



QUINTA DO MONTE D'OIRO TINTO

£18.00

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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.

The grapes are harvested by hand from several individual parcels of Syrah. There is a strict selection process, followed by destemming with no crushing. Fermentation occurs in stainless steel temperature controlled vats followed by ageing for 16 months in 2nd year French oak barrels.

Grape: 100% Syrah

Tasting Notes: A superb red with powerful dark blackberry and dark cherry fruit alongside hints of dark chocolate and charcuterie and a hint of pepper. Rich and concentrated yet with soft, ripe tannins and balanced acidity, this is an outstanding expression of Syrah.

Food Match: Drink with duck and pork alongside cured

meats and cheese

Closure: Natural Cork

Farming Practices: Contains Sulfites

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