



QUINTA DO MONTE D'OIRO RESERVA BRANCO

SKU: PWQMOW

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.

Hand-harvested at two distinct dates, so that all the grapes are harvested at their perfect maturation level. Fermentation and 6 months ageing in a combination of stainless steel vats and 500 litre French oak barrels to balance richness and freshness, along with lees stirring to provide and extra textural dimension.

Grape: 100% Viognier

Tasting Notes: A wonderful Viognier with aromas of honeysuckle, melon and apricot overlaid with a touch of vanilla and subtle hints of toast. Medium-full bodied with a creamy palate balanced by a hint of citrus on the dry refreshing finish. As good as many Condrieu.

Food Match: A great match to richer fish dishes, chicken and creamy curries.

An alternative to: Condrieu or high-quality oaked Chardonnay

Closure: Natural Cork

Farming Practices: Contains Sulfites

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