



Quinta do
Monte d'Oiro







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QUINTA DO MONTE D'OIRO /

Quinta do Monte d'Oiro ('Hill of Gold Estate') is located in the Lisbon wine region, 50 km north of the Portuguese capital, nestled **between the Montejunto mountains and 20 kilometres from the Atlantic ocean.**

The terroir is a combination of **limestone and clay soil**, with a Mediterranean micro-climate, **Atlantic freshness** and continual windy conditions (similar to the Rhône's Mistral), enabling slow ripening, natural acidity, moderate alcohol level and smooth tannins.

ABOUT THE PRODUCTION PHILOSOPHY /

With viticulture based on plot management, the vineyard comprises **10 distinctive plots of Syrah** with varying characteristics. Plot No. 24, for example, was planted with old vines (more than 60 years old) from some of the most renown terroirs of Hermitage and Côte-Rôtie.

The winemaking team is led by **Graça Gonçalves** and since 2006 has also benefited from the consultancy and expertise of **Grégory Viennois**, former chief winemaker of Maison M. Chapoutier and presently the technical director of Laroche Wines. Grégory's participation in the project is crucial for the definition of the winegrowing philosophy:

The vineyard is 100% organic (PT-BIO-o8), with respect for the whole environment and biodiversity, focussing on alive soils and very low production yields (3 to 5 tons/ha).

Quinta do Monte d'Oiro is known for its **Syrah** and **Viognier**. Nevertheless, the terroir also produces beautiful **Tinta Roriz** (aka Tempranillo) and **Touriga Nacional**, as well as **Arinto** and **Marsanne** for the whites.

ABOUT THE PRODUCER /

An avid fan of the wines from Côtes du Rhône and passionate about food & wine, **José Bento dos Santos** was the president of the International Academy of Gastronomy and is member of Les Psychologies du Goût. The wines he produces are, without doubt, designed to be **elegant and gastronomic**. Since 2012, José has begun to hand over the winery to the next generation, with **his son Francisco** taking the management lead of the winery.

WINES PORTFOLIO

QUINTA DO MONTE D'OIRO



QMdO Rosé

100% syrah
unoaked



QMdO White

viognier, arinto & marsanne
unoaked



QMdO Red

100% syrah
12 to 14 months
in french oak barrels

RESERVA



RESERVA Rosé

100% syrah
6 months
in a 500L french oak barrel



RESERVA White

100% viognier
50% stainless steel / 50% fermented
and aged during 6 months
in 500L french oak barrels



RESERVA Red

65% syrah + 4% viognier
(co-fermented)
16 to 20 months
in french oak, 40% new

SINGLE VINEYARDS LIMITED EDITIONS



TOURIGA NACIONAL

t. nacional + syrah (5 to 10%)
16 to 18 months
in french oak, 30% new



TINTA RORIZ

100% tinta roriz
18 to 18 months
in french oak, 30% new



PETIT VERDOT

100% petit verdot
16 months
in french oak, 30% new



PARCELA 24

100% syrah
massal selection
18 to 20 months
in french oak, 40% new



EX AEQUO

75% syrah + 25% t. nacional
18 to 20 months
in french oak, 40% new

