

2014 Joao Nicolau de Almeida & Filhos • Quinta do Monte Xisto

2014 ▾



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Rating

90


Release Price

\$65

Drink Date

2020 - 2037

Reviewed by

 [Mark Squires](#)

Issue Date

31st Aug 2017

Source

[232. The Wine Advocate](#)

The 2014 Quinta do Monte Xisto is a surprisingly nice 2014, with all the grapes picked before the rain, João said. It is a blend of 50% Touriga Nacional, 45% Touriga Franca and the winery's typical dollop of 5% Sousão, aged for 18 months in a 60/40 mixture of used and new oak (80% French, 20% Austrian). It comes in at 15% alcohol. This lacks the concentration of its predecessors and their pure power, but it has a certain fruity elegance that is very appealing. Don't think it is a wimp, though. As it airs out, it shows increasing power. At the same time, the fruit faded a bit and became a little less interesting, perhaps subsumed by the power, perhaps just less interesting. It did make me wonder whether the mid-palate here would keep up with the power. It should still hold pretty well and it is not ready yet. Give it a few years if you can. On its own terms, this is very nice, but it is still the weakest in the vertical. It is worth leaning up for the moment, but it does need to prove that it can develop in the cellar, not just hold.

João Nicolau de Almeida is the former managing director of Ramos Pinto and one of Douro's icons. He founded this, his own estate, in Douro Superior in 1994, then started planting in 2001. The soil is rocky, with the vines situated, he said, in one of only two places—the other being Vale Meão, where the river runs south to north. Some plots are north facing, some south facing, with varying altitudes. "I have all the keys on the piano," he said to me.