

2011 Joao Nicolau de Almeida & Filhos • Quinta do Monte Xisto

2011 ▾



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Rating

93+


Release Price

\$65

Drink Date

2020 - 2040

Reviewed by

 [Mark Squires](#)

Issue Date

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Source

[232. The Wine Advocate](#)

The 2011 Quinta do Monte Xisto is a blend of 60% Touriga Nacional, 35% Touriga Franca and 5% Sousão, aged for 18 months in a 60/40 mixture of used and new oak (80% French, 20% Austrian). It comes in at 14% alcohol. It is the blockbuster in this lineup, from a big vintage. Beautifully focused and concentrated, this has serious tannins, but the mid-palate weight absorbs them in time. Stern and brooding, it adds some herbs and floral notes to go with very ripe, warm fruit. It might even seem a bit too ripe at times, but as it sits in the glass, it becomes remarkably aromatic, more classic Touriga. It is a big wine, yet it also seems seductive at times, beautifully textured and mouth coating. It needs to age more, maybe another five years to come closer to peak. If you open it now, you should give it some time in a decanter. With more time in the glass, it was gorgeous but still tight, desperately needing more cellar time most of all. There were times, admittedly, when I wondered if this big boy would hold its balance as it ages. It does have some questions to answer in the cellar. I'm definitely bullish, but let's also be a bit conservative just now and let it prove itself. It was the hardest of the vertical to evaluate fully. Don't even think about drinking it now, in other words. This is a library wine. The price merely reflects current release pricing. There were just 3,500 bottles produced.