



Muxagat “Os Xistos Altos” 2019



Region: Douro
Sub-Region: Douro Superior



100% Rabigato



Shist and micashist



1600ft



16 years



Grapes are harvested by hand and before being crushed at the winery spend 12 hours cooling at 50-degrees. The next day they are pressed with vertical press without any maceration. By gravity, the juice goes into underground concrete vat for settling. In the next day the must is racked part to used austrian oak foudre and a concrete egg. Fermentation is by indigenous yeast and the wine is aged for 18 months with the lees.



Alcohol

13%

pH

3.08

Residual Sugar

2.4g/L

Volatile Acidity

<1g/L

Total Acidity

6g/L



April 2021
4348 bottles
750mL



Cases

6 bottles

12 bottles

Carton weight

10kg

16kg

Pallet:

88 cases

44 cases

Pallet weight:

900kg

730kg



Bright citric color. Wine with strong character, austere in the beginning, with citric leaf and orange blossom notes. Shows intense minerality with light smoke aromas. Great intensity on the palate, elegant with great freshness and firm structure. Very complex wine with stony fruit and spicy flavours, with schist minerality. Very persistent on the finish, with long potential for ageing.



Pairings with fish, seafood, white and red meat, risotto and pasta.
Serve at 55 degrees

Muxagat Vinhos, Lda

Avenida Gago Coutinho e Sacadura Cabral, 6430-183 Mêda

Tel. +351935263262; geral@muxagat.pt;