

# THE SOURCE

## QUINTA DA CAROLINA

### DOURO



## 2019 XISTO, AMARELO, TINTO

### PRODUCER OVERVIEW

Luis Candido da Silva Jr, head enologist/wine director Dirk Niepoort's still Douro program (as of 2023), made his first vintage at his father's Quinta da Carolina in 2015. Facing north, this certified organic vineyard is a massale selection field blend of more than a dozen varieties grown on steeply terraced, hard blue and yellow schist bedrock and topsoil with some river sediments. Though managed and worked by Luis, fruit is also purchased (for Xis and El3mento) in higher altitude vineyards just south of Quinta da Carolina, further up into the apex of the area. Luis' immensely different range of field-blend wines ferment spontaneously, often with stem inclusion and foot stomping. A variety of aging vessels are employed from old French oak, inox, amphora, and 1100L 60-year-old German oak fuder.

### VINEYARD DETAILS

Xisto Amarelo Tinto comes from a rented parcel of Touriga Franca and Tinta Amarela planted in 2001 on an extremely steep slope facing east at 120-180m on a bedrock and topsoil of yellow schist ("xisto amarelo").

### CELLAR NOTES

Whole-bunch, natural fermentation for 3 weeks in concrete lagar (a shallow but wide vessel) and extracted only by foot. It's aged one year in 60-year-old, large German oak fuder (1100L) and an additional year in a raw concrete vat. No filtration or fining.



