



Roquevale Terras di Xisto

(TAY-ras dee SHEES-toh)

A terrifically expressive wine, this is a value extraordinaire. With a bouquet of dusty red fruits, goji berries, and spices from Marco Polo's spice chest, Terras di Xisto has been described as "Portuguese Chianti with a zing." Referring to schist soil, "xisto" indicates the poor, infertile rock beds in which these vines toil. The resultant berries are gorgeously deep in hue, near black, and full of vibrant Mediterranean flavor.

 LOCATION	<p>Évora, Portugal. <i>(Redondo)</i> 185 hectares. 320 - 460 meters.</p>	 SOIL	<p>Red Schist.</p>
 ESTATE	<p>Roquevale. (roke-VAHL-ay)</p>	 VINE	<p>Traditional bush pruning. 3,000 vines per hectare. 1.5 - 2 bottles per plant average yield.</p>
 WINEMAKER	<p>Joana Roque du Vale. (zhoo-AH-na ROKE du VAHL-ay)</p>	 VINIFICATION	<p>Fermentation on skins with gentle pumping. 6 days in stainless steel at 82° F.</p>
 VARIETALS	<p>50% Tempranillo, 20% Trincadeira, 15% Castelao, 15% Moreto.</p>	 BARREL	<p>No barrel aging.</p>
 RESIDUAL SUGAR	<p>2.8 grams per liter.</p>	 MATURATION	<p>3 months in the bottle.</p>
 ACIDITY	<p>4.5 grams per liter.</p>	 VINTAGE PRODUCTION	<p>7,000 cases.</p>
 ALCOHOL	<p>13.0% by volume.</p>	 FOOD PAIRING	<p>White meat, pasta with olive oil, shell fish.</p>

