

Quinta do Passadouro®

Passa Red

2017



TASTING NOTES

This wine has a dense colour, spicy aroma with fresh fruit and hints of black chocolate and black plum. It has a firm acidity sustained by multiple layers of tannin. It is long and has a beautiful fruity finish and a slight smoky character.

GRAPE VARIETIES

55% Touriga Nacional, 30% Tinta Roriz, 15% Touriga Francesa

VINIFICATION

The fermentation took place in stainless steel vats for a period of 7 days, followed by malolactic fermentation.

MATURING

The wine was aged in wooden barrels for 10 months, with 12% of new french oak.

TERROIR

Appellation
Douro Doc - Sub-region of Cima Corgo
Rio Pinhão Valley

Vineyard description
Altitude: 100 to 350 mts
Soil: Schist
Plantation system: Terraces, vinha ao alto and traditional old walls

WINES ANALYSES

Alcohol: 14%
Total Sugar: 0.6 g/dm³
Total Acidity: 5.4 g/dm³
Ph: 3.65

BOTTLING DATE

May 2019