Quinta do Passadouro®

Passa Red
2018

TASTING NOTES
This wine has a dense colour. The nose reveals spicy aromas with fresh fruit notes 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
50% Touriga Nacional, 30% Tinta Roriz, 20% 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

WINE ANALYSES
Alcohol: 14.5%
Total Sugar: 0.6 g/dm3
Total Acidity: 5.7 g/dm3
Ph: 3.61

BOTTLING DATE
June 2020