# Quinta do Passadouro



2020



#### **TASTING NOTES**

A balanced and elegant wine with delicious red fruits flavours on the palate, typical of the wines from this sub-region, all in harmony with light oaky notes. Some earthy and spicy notes from the Tourigas and Tinta Roriz varieties are present. Smooth and fresh, it has a harmonious finish.

#### **BLEND**

40% Touriga Francesa, 25% Touriga Nacional, 20% Tinta Roriz, 15% Sousão

#### **VINIFICATION**

The grape varieties are fermented separately in stainless steel vats for a period of 7 days, followed by malolactic fermentation. They are also aged separately and blended one month before bottling.

### **MATURING**

They are also aged separately and blended one month before bottling. 70% is aged in stainless steel vats, 30% is aged in seasoned French oak barrels for 12 months.

#### **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

Harvest: from 1st to 22nd September

## WINE ANALYSES

Alcohol: 14.5%

Total Sugar: 1.00 g/dm3 Total Acidity: 5.6 g/dm3

pH: 3.37

## **BOTTLING DATE**

June 2022