Quinta do Passadouro

Passa Red

2021



TASTING NOTES

This wine presents a vivid red colour. On the nose, it reveals ripe fruits aromas followed by some floral and vanilla notes. On the palate, it is a very well-balanced and fresh wine with a long and very tasty finish.

BLEND

35% Touriga Francesa, 30% Tinta Roriz, 15% Tinta Barroca, 10% Touriga Nacional, 10% Tinto Cão

VINIFICATION

The wine was vinified in temperature-controlled stainless steel conical vats at a temperature of 25-27°C. Gentle pumping over was carried out four times a day. It also underwent malolactic fermentation in stainless steel vats.

MATURING

The wine was aged for 11 months in seasoned French oak barrels of 225 litres.

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 26th August to 8th October

WINE ANALYSES

Alcohol: 14.5% Total Sugar: 0.99 g/l Total Acidity: 5.9 g/l

pH: 3.38

BOTTLING DATE

April 2023