

# Quinta do Passadouro®

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## Passa Red

2021

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### 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.

### GRAPE VARIETIES

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%  
Total Sugar: 0.99 g/l  
Total Acidity: 5.9 g/l  
pH: 3.38

### BOTTLING DATE

April 2023