

Quinta do Passadouro®

Passadouro White

2019



TASTING NOTES

This wine presents a very mineral and fresh nose with excellent expression of floral notes and fruit of white pulp. Very elegant on the palate with balance and poise. Vibrant freshness given by the good acidity. A long aftertaste follows.

GRAPE VARIETIES

40% Rabigato, 35% Códega do Larinho, 25% Viosinho

Harvest: from 7th to 21st September

VINIFICATION

50% of the wine is fermented in stainless steel vats and 50% is fermented in French oak barrels for a period of 24 days. No malolactic fermentation.

MATURING

The wine is aged at 100% in French oak barrels, with 25% of new barrels, with bâtonnage done once a week for 3 months.

SERVING TEMPERATURE

9°C-11°C

TERROIR

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

Vineyard description
Altitude: 500-600 mts
Soil: schist and granite
Plantation system: traditional walled terraces made with schist stone