

Quinta do Passadouro®

Passadouro White 2023



TASTING NOTES

Passadouro white 2023 reveals a subtle acidity and a fruity character. It offers a complex, fresh and slightly mineral nose, with floral and white fruits notes. It is a very elegant, well-balanced wine on the palate, with fruity flavours and hints of vanilla from the barrel ageing. The finish is long and pleasant.

BLEND

35% Códega de Larinho, 20% Viosinho, 20% Rabigato, 15% Fernão Pires, 10% Gouveio

VINIFICATION

30% of this wine was fermented in French oak barrels for a period of 24 days at temperatures between 16 and 18°C. The rest was fermented in stainless steel tanks. No malolactic fermentation and selected yeasts were used.

MATURING

70% in stainless steel tanks,
30% is aged in French oak barrels, of which 20% are new and 10% are used. Bâtonnage is done once a week for four 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

WINE ANALYSES

Alcohol: 13%
Total sugar: 0.6g/dm³
Total Acidity: 5.6g/dm³
pH: 3.42