

Quinta do Passadouro®

Passadouro Reserva

2016



TASTING NOTES

A very concentrated colour. Extremely complex on the nose, with fresh notes of wild berries and spices. The palate is rich and well-balanced. Firm but silky tannins. The finish is long and tasty. Its structure contributes to a great ageing potential.

GRAPE VARIETIES

Field Blend with the traditional Douro Varieties.

Harvest: 3rd week of September

VINIFICATION

All grapes were handpicked. They were trodden by foot in temperature controlled granite lagares over a period of 10 days.

MATURING

During the next 18 months, the malolactic fermentation and ageing of the wine took place in French oak barrels.

TERROIR

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

Vineyard description
Altitude: 100-300 mts
Age: 75 years
Soil: Schist
Plantation system: socalcos, traditional walled terraces made with schist stone

WINES ANALYSES

Alcohol: 13.5%
Total sugar: 0.6g/dm³
Total Acidity: 5.4g/dm³
Ph: 3.62

BOTTLING DATE

August 2018