

Quinta do Passadouro®

Passadouro Reserva

2017



BLEND

Field Blend with the traditional Douro Varieties.

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

WINE ANALYSES

Alcohol: 14%

Total sugar: 0.6g/dm³

Total Acidity: 5.9g/dm³

pH: 3.60