

Quinta do Passadouro®

Passadouro Reserva

2019



CHARACTERISTICS OF THE VINTAGE

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity led to low disease pressure in the vineyards and beautiful healthy grapes.

TASTING NOTES

Very dark colour that transmits power through the wine. Very expressive with tight aromas of wild berries, spices and some earthy minerality. Very good and integrated oaky aromas backed by a strong tannic backbone. Will improve in bottle for many years.

Carlos Agrellos - Technical Director - 2023

Bottling date: May 2021

Production: 7663 bottles

VINIFICATION

The single varietals are fermented at a controlled temperature in stainless steel vats. The grapes from the field blend are foot trodden in stone lagares. All the grapes are destemmed and undergo malolactic fermentation after alcoholic fermentation. No post fermentation maceration.

MATURING

The wine is aged in French oak barrels of 225 litres for 12 months, 20% in new barrels, 10% from barrels of one vintage, 70% from barrels of two vintages.

TERROIR

Altitude: 100-300 mts

Age: 75 years

Soil: Schist

Plantation system: socalcos, traditional walled terraces made with schist stone