

Quinta do Passadouro®

Passadouro Reserva

2019



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)

GRAPE VARIETIES

55% Field Blend Old Vines, 20% Touriga Nacional, 20% Touriga Francesa, 5% Tinto Cão

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

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
Harvest: from 17th September to 3rd October

WINE ANALYSES

Alcohol: 14%
Total sugar: 0.6g/dm³
Total Acidity: 6.1g/dm³
pH: 3.42

BOTTLING DATE

7 663 bottles of 75cl were bottled in May 2021.