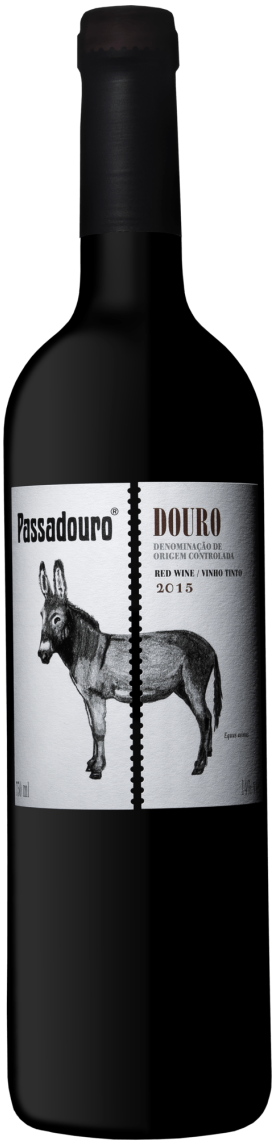
Quinta do Passadouro®

Passadouro Red
2015



GRAPE VARIETIES
55% Tinta Roriz, 40% Touriga Nacional, 5% Touriga Francesa

VINIFICATION
All grapes were handpicked. One part was fermented in temperature controlled stainless steel vats, using the "pumping over" technique. The other part was trodden by foot in temperature controlled granite lagares over a period of 10 days.

MATURING
The wine aged during 16 months in French oak barrels.

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

Vineyard description
Altitude: 100 to 350 mts
Soil: Schist
Plantation system: Traditional walled terraces made with schist stone, and vinha ao alto

WINE ANALYSES
Alcohol: 13.5%
Total Acidity: 5.4g/dm3
Total sugar: 0.6g/dm3
Ph: 3.59