

# Quinta do Passadouro®

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## Passadouro Red 2016

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### TASTING NOTES

Very deep in colour. Great expression on the nose with elegant notes of blueberries and violet flowers, well integrated with hints of oak. The palate is very intense, fresh and balanced. The long and fresh finish leads to a fruity aftertaste.

### GRAPE VARIETIES

40% Touriga Nacional, 25% Touriga Francesa, 25% Tinta Roriz, 10% Field blend

### VINIFICATION

All grapes were de-stemmed and foot trodden in stone lagares. Maceration lasted 5 days at a controlled temperature.

### MATURING

Malolactic fermentation and ageing took place in stainless steel vats for 70% of the wine, and in French oak barrels for 30%.

### 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

### WINES ANALYSES

Alcohol: 13.5%

Total Acidity: 5.4g/dm<sup>3</sup>

Total sugar: 0.6g/dm<sup>3</sup>

Ph: 3.59

### BOTTLING DATE

April 2018