

# Quinta do Passadouro®

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## Passadouro Red

**2019**

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### 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

The nose reveals floral aromas combined with black berry fruit in great harmony and elegance. The freshness of the flavours and the complexity are very well combined on the palate. Long and persistent aftertaste.

Carlos Agrellos - Technical Director - 2021

Bottling date: May 2021

### VINIFICATION

All the grapes were destemmed. The fermentation took place in stainless steel vats at a controlled temperature, followed by malolactic fermentation.

### MATURING

The wine was aged in wooden barrels for 12 months, with 10% in new French oak barrels of 225 litres.

### TERROIR

Altitude: 100 to 350 mts

Soil: Schist

Plantation system: Traditional walled terraces made with schist stone and vinha ao alto (vertical planting)