

# Quinta do Passadouro®

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## Passadouro Red

2019

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### 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.

### GRAPE VARIETIES

55% Tinta Roriz, 25% Touriga Francesa, 10% Touriga Nacional, 10% Field Blend from old vines

### 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

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

Harvest: September 9th to October 18th

### WINE ANALYSES

Alcohol: 14%

Total Acidity: 5.7g/dm<sup>3</sup>

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

pH: 3.52

### BOTTLING DATE

May 2021