

Quinta do Passadouro®

Passadouro Touriga Franca 2016



TASTING NOTES

Slightly concentrated colour. The nose is very floral and elegant with aromas of spices, rock rose, black fruits and a very subtle wooden presence. On the palate, it is full and well-balanced, very silky, fresh and intense, with a long finish.

GRAPE VARIETIES

100% Touriga Franca

Harvest: 2nd week of September

VINIFICATION

All grapes were handpicked. They were trodden by foot in temperature controlled granite lagares over a period of 10 days. The malolactic fermentation took place in barrels.

MATURING

The wine was aged 18 months in French oak barrels.

TERROIR

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

Vineyard description
Altitude: 150 mts
Age: 30 years
Soil: Schist
Plantation system: Patamares and vinha ao alto

WINES ANALYSES

Alcohol: 13.5%
Total sugar: 0.6g/dm³
Total Acidity: 5.2g/dm³
Ph: 3.61

BOTTLING DATE

August 2018