

Quinta do Passadouro®

Passadouro Touriga Nacional 2017



GRAPE VARIETIES

100% Touriga Nacional

VINIFICATION

All grapes were handpicked. They were trodden by foot in temperature controlled granite lagares over a period of 10 days.

MATURING

During the next 17 months, the malolactic fermentation and ageing of the wine took place 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

WINE ANALYSES

Alcohol: 14.5%
Total sugar: 0.6g/dm³
Total Acidity: 5.4g/dm³
Ph: 3.57