

Quinta do Passadouro®

Passadouro Touriga Nacional 2018



TASTING NOTES

It reveals a very dark colour. The nose is expressive with tight aromas of wild berries rapped in good oaky notes. On the palate the wine is fruity with a strong tannic backbone.

GRAPE VARIETIES

100% Touriga Nacional

VINIFICATION

All grapes were handpicked and trodden by foot in granite lagares. The fermentation lasted 8 days. The malolactic fermentation took place in stainless steel vats and wooden barrels.

MATURING

The wine was aged in wooden barrels for 14 months, with 45% in new 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%
Total sugar: 0.6g/dm³
Total Acidity: 5.7g/dm³
pH: 3.58

BOTTLING DATE

June 2020