

# Quinta do Passadouro®

---

## Passadouro Vintage Port 2019

---



### VINIFICATION

Grapes are trodden by foot to obtain the must, then they macerate in the lagares, the traditional stone vats from the Quinta, to ensure the best possible extraction of aromas, colour and tannins during fermentation.

### MATURING

It is matured for 18 months in wooden casks, before bottling.

### TERROIR

#### APPELLATION

Douro Doc - Sub-region of Cima Corgo  
Vale do rio, Pinhão

#### VINEYARD DESCRIPTION

Altitude: 100 to 300 mts

Soil: Schist

Plantation system: Traditional terraces made with schist stone

Grape varieties: Touriga Nacional, Touriga Francesa, Tinto Cão, Sousão, Tinta Roriz

Harvest: from 9th of September to 18th of October

### WINE ANALYSES

Alcohol: 19.5%

Total sugar: 96g/dm<sup>3</sup>

Total Acidity: 4.87g/dm<sup>3</sup>

Ph: 3.63