

Quinta do Passadouro®

Passadouro Vintage Port 2021



TASTING NOTES

This Vintage Port 2021 displays a lovely, deep blue-black colour. On the nose, it remains intense with notes of ripe and juicy fruits. The flavours are reminiscent of violets, plums and prunes and take on the essence of the Vale de Mendiz terroir. A hint of dark chocolate adds to its appeal, while still maintaining a delicate and fresh profile. This Port showcases well-ripened tannins and solid length of flavour. Its finish is marked by delicacy and balance.

Carlos Agrellos, Technical Director (June 2023)

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

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

In the case of 2021, the selection of 555 cases of 12 bottles represents 6.5% of Quinta do Passadouro's production.

TERROIR

APELLATION

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 26th of August to 8th of October

WINE ANALYSES

Alcohol: 19.5%

Total sugar: 88g/dm³

Total Acidity: 4.6g/dm³

pH: 3.63