



# Quinta do PASSADOURO



## Passadouro, Douro DOC, Red, 2019

Douro DOC, Douro, Portugal

### THE VINTAGE

#### WEATHER CONDITIONS

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity led to low disease pressure in the vineyards and beautiful healthy grapes.

#### HARVEST

Harvest started on September 9th for the red varieties. Harvesting conditions were ideal, with moderate temperatures and overall dry weather. A small amount of helpful rain fell on September 21st/22nd and later between October 14th and 17th. Yields were slightly higher than our 10-year average and musts showed great natural acidity and freshness.

We finished harvesting on October 18th after 6 weeks of picking. This was a long harvest, but this is not unusual in the Douro, where the diversity of grape varieties, aspects and altitudes results in different picking times for each specific plot.

#### WINEMAKING

All the grapes were destemmed. The fermentation took place in stainless steel vats at a controlled temperature, followed by malolactic fermentation.

### THE WINE

#### BLEND

55% Tinta Roriz, 25% Touriga Francesa, 10% Touriga Nacional, 10% Field Blend from old vines.

#### AGEING

The wine was aged in wooden barrels for 12 months, with 10% in new French oak barrels of 225 litres.

#### TERROIR

Altitude: 100 to 350 mts

Soil: Schist

Plantation system: Traditional walled terraces made with schist stone and vinha ao alto (vertical planting)



## TASTING

The nose reveals floral aromas combined with black berry fruit in great harmony and elegance. The freshness of the flavours and the complexity are very well combined on the palate. Long and persistent aftertaste.

Carlos Agrellos - Technical Director - 2021

Bottling date: May 2021

## ANALYSIS

14 % vol.

Residual Sugar: 0.6 g/l

pH: 3.52

Total acidity: 5.7 g/l

