Passa, Red, 2023

Douro DOC, Douro, Portugal

THE VINTAGE

WEATHER CONDITIONS

The viticultural season of 2022/2023 was characterised by a warm and wet winter, an exceptionally hot and dry spring, and an average summer.
The vegetative cycle exhibited a delay in bud break compared to the average of recent years, then compensated by an advance of 5 to 10 days until the veraison stage due to the high temperatures recorded in spring.
The rainfall recorded at Quinta do Noval during the viticultural year (October 2022 to September 2023) was 838 mm, more than double the amount observed during the same period in 2022 (364 mm) and exceeding the 1970/2000 average by 198 mm. These precipitation data indicated a concentration of rainfall over the winter months.
Budbreak occurred during the first half of March.
Flowering took place between the second and third week of May, with some weather conditions conducive to healthy development.
Veraison was observed in Touriga Francesa and Tinta Roriz on June 19th and continued until July 7th. In Touriga Nacional, veraison only occurred on July 13th.

HARVEST

From August 17th to September 28th.

WINEMAKING

This wine is made with hand picked grapes, manual sorting and complete destemming of the grape bunches. Selected yeasts are used to master the fermetation cycle.
The fermentation is done in stainless steel vats at a controlled temperature between 25 and 27°C, followed by malolactic fermentation.

THE WINE

BLEND

40% Touriga Francesa, 30% Tinta Roriz, 15% Touriga Nacional, 10% Tinto Cão, 5% Sousão

AGEING

The wine is aged for 11 months in 225-litre French oak barrels, from barrels of one to three vintages.

TERROIR

- Altitude: 100 to 350 mts
- Soil: Schist
- Plantation system: Terraces, vinha ao alto and traditional old walls

Quinta do PASSADOURO

Quinta Do Passadouro - Av. Diogo Leite, 256, 4400 - 111 Vila Nova de Gaia
Tel. 00351 22 3770270 - noval@quintadonoval.pt
www.quintadonoval.com/

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TASTING
Passa Tinto 2023 shows a bright and medium intensity colour. On the nose, it offers intense aromas, especially of red fruits, with delicate hints of spices. On the palate, it is fresh and medium-bodied, with well-integrated tannins. The finish is elegant, marked by balanced acidity.

Carlos Agrellos - Technical Director - June 2025

SERVING
16°C-18°C

ANALYSIS
14 % vol.
Residual Sugar: 0.6 g/l
pH: 3.55
Total acidity: 5.3 g/l

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