Passa, White, 2024

Douro DOC, Douro, Portugal

THE VINTAGE

WEATHER CONDITIONS

A rainy winter and mild summer provided ideal conditions for grape maturation, resulting in fresh and complex wines, both in Port and DOC Douro wines.
The wet spring resulted in an early budbreak in aMarch, followed by a cool start to summer, which delayed veraison until July, ensuring balanced ripening. Despite some water stress in younger vines during August, maturation was homogeneous in September, enhancing the quality of the grapes. The dry heat of August did not harm the vines, as deep water reserves in the soil maintained balanced growth. September brought mild days and cool nights, allowing for slow phenolic maturation and optimal harvesting conditions.
The 2024 harvest took place in almost perfect conditions, ensuring a year of outstanding quality.

WINEMAKING

The fermentation took place in stainless steel vats for a period of 3 weeks. No malolactic fermentation. Cultured yeasts are used.

THE WINE

BLEND

35% Códega de Larinho, 25% Viosinho, 20 % Arinto, 10% Rabigato, 10% Gouveio

AGEING

The wine was aged for 5 months in stainless steel vats, with a bâtonnage done regularly during the first 3 months.

TERROIR

- Altitude: 550 mts
- Soil: schist and granite
- Plantation system: traditional walled terraces made with schist stone.

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
This Passa Branco 2024 presents an elegant and expressive aromatic profile, with ripe stone fruits, delicate white flowers, and subtle citrus notes. On the palate, it shows good balance and freshness, supported by a medium body and smooth texture. The well integrated acidity enhances its vibrancy and layered fruits add depth and complexity. The harmonious finish highlights the character and balance of this wine.

Carlos Agrellos - Technical Director - June 2025
Bottling date: April 20th 2025
Production: 20 000 bottles of 75cl

ANALYSIS
12.5 % vol.
Residual Sugar: 0.6 g/l
pH: 3.15
Total acidity: 6 g/l

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