



Quinta do PASSADOURO



Passadouro, Douro DOC, Blanc, 2023

Douro DOC, Douro, Portugal

THE VINTAGE

WINEMAKING

30% of this wine was fermented in French oak barrels for a period of 24 days at temperatures between 16 and 18°C. The rest was fermented in stainless steel tanks. No malolactic fermentation and selected yeasts were used.

THE WINE

BLEND

35% Códega de Larinho, 20% Viosinho, 20% Rabigato, 15% Fernão Pires, 10% Gouveio

AGEING

70% in stainless steel tanks,
30% is aged in French oak barrels, of which 20% are new and 10% are used.
Bâtonnage is done once a week for four months.

TERROIR

Altitude: 500-600 mts
Soil: schist and granite
Plantation system: traditional walled terraces made with schist stone

TASTING

Passadouro white 2023 reveals a subtle acidity and a fruity character. It offers a complex, fresh and slightly mineral nose, with floral and white fruits notes. It is a very elegant, well-balanced wine on the palate, with fruity flavours and hints of vanilla from the barrel ageing. The finish is long and pleasant.

Carlos Agrellos - Technical Director - 2024

SERVING

9°C-11°C

ANALYSIS

13 % vol.
Residual Sugar: 0.6 g/l
pH: 3.42
Total acidity: 5.6 g/l



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Quinta Do Passadouro - Av. Diogo Leite, 256, 4400 - 111 Vila Nova de Gaia

Tel. 00351 22 3770270 - noval@quintadonoval.pt

www.quintadonoval.com/    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

