Passadouro Touriga Nacional, 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.
In Touriga Nacional, veraison only occurred on July 13th.

HARVEST

From August 17th to September 28th.

WINEMAKING

The fermentation took place in stainless steel vats for 8 days, followed by malolactic fermentation.

THE WINE

BLEND

100% Touriga Nacional

AGEING

The wine was aged in French oak barrels, 15% in new barrels and 85% from barrels of one vintage, for 12 months.

TERROIR

- Altitude: 150 mts
- Age: 30 years
- Soil: Schist
- Plantation system: Patamares and vinha ao alto (vertical planting)

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
Passadouro Touriga Nacional 2023 reveals all the elegance and character of the Touriga Nacional grape from the Douro region. With a medium intensity ruby colour, it offers a delicate nose with well-defined floral notes, where violets stand out, complemented by subtle hints of vanilla and toasted aromas from barrel ageing. On the palate, it shows remarkable balance, with fine integrated tannins that provide structure and ensure excellent ageing potential. An elegant and fresh wine that combines youth and sophistication, revealing a profile that promises to evolve beautifully over the coming years, with finesse and authenticity.

Carlos Agrellos - Technical Director - June 2025
Bottling date: June 19th 2025
Production: 4180 bottles

ANALYSIS
13 % vol.
Residual Sugar: 0.6 g/l
pH: 3.56
Total acidity: 5.4 g/l

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