



Quinta do PASSADOURO



Passadouro Touriga Nacional, 2022

Douro DOC, Douro, Portugal

THE VINTAGE

WEATHER CONDITIONS

2022 will stand out as a remarkably dry year with unprecedented weather conditions in our region. Nonetheless, this growing season also showed the remarkable resilience of the Douro's vineyards and grape varieties.

The rainfall recorded at Quinta do Noval during the viticultural year was 364mm, 276mm below the 1970/2000 average. The weather conditions were favourable during flowering in May and during fruit set. With a high number of bunches, a good harvest was expected.

From the 7th to the 15th of July a heatwave brought daily temperatures above 40°C, even reaching 45,5°C at Quinta do Noval – and it was on July 15th that Pinhão recorded Portugal's highest ever temperature at 47°C. From July 30th to August 10th, we experienced another heatwave with temperatures above 40°C.

The high temperatures, combined with low relative humidity, contributed greatly to the optimum health of the grapes. We experienced very little vine related diseases and most plots were surprisingly green and free from water stress. The low disease pressure was clearly verified by the small amount of eliminated bunches at grape sorting in our wineries during harvest, and it also translated into more wine produced.

HARVEST

On August 25th we were already harvesting red grapes for Port and red dry wines. The dry conditions throughout the season along with low water reserves restricted the vine's growth which in turn produced smaller bunches with small berries. The wines have excellent colour with perfectly ripe fruit on the nose.

Rain between the 12th and 14th of September (28.4mm) caused a sharp drop in temperatures and improved the final ripening of the grapes. We decided to pause the harvest, giving the grapes a few days to dry, improve phenolic ripening and gain more sugars. Our very best Ports and dry reds were produced during the final week after the mid-September rains.

The harvest lasted 37 days and finished on September 27th. The total grape production at Quinta do Noval was 705 pipes, down 5% from 2021.

WINEMAKING

The fermentation took place in stainless steel vats for 12 days, followed by a malolactic fermentation.



THE WINE

BLEND

100% Touriga Nacional

AGEING

The wine was aged in barrels, 30% of which were new French oak, for 12 months.

TERROIR

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

TASTING

Passadouro Touriga Nacional 2022 is characterised by its deep colour and intense aromas of ripe berries. The ripe red fruit flavours are complemented by fine notes of wood, spices and bitter chocolate, adding layers of complexity. The palate is rich and concentrated, with vibrant fruity notes and a refreshing quality. The finish is long and intricate, with well-integrated tannins providing excellent balance. Although delicious to drink now, this wine promises exceptional ageing potential.

Carlos Agrellos - Technical Director - June 2024

Bottling date: May 6th 2024

Production: 4120 bottles

ANALYSIS

13.5 % vol.

Residual Sugar: 0.6 g/l

pH: 3.57

Total acidity: 5.4 g/l

