Passadouro, White, 2024

Douro DOC, Douro, Portugal

THE VINTAGE

WEATHER CONDITIONS

The 2024 harvest took place in almost perfect conditions, ensuring a year of outstanding quality.
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 March, 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.

WINEMAKING

30% of this wine was fermented in French oak barrels for a period of 21 days at temperatures between 16 and 18°C. The rest was fermented in stainless steel vats. Selected yeasts were used. No malolactic fermentation.

THE WINE

BLEND

30% Viosinho, 20% Códega de Larinho, 20% Gouveio, 15% Rabigato, 15% Arinto

AGEING

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

TERROIR

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

Quinta do PASSADOURO

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TASTING
The Passadouro White 2024 has a smooth acidity and a rich, fruit-forward profile. Its aroma is defined by ripe white fruit notes, with a focus on fruit rather than floral tones. On the palate, it is well-balanced and refined, offering a medium body with fresh acidity and juicy fruit flavours. Subtle hints of vanilla and a light touch of oak from barrel fermentation and ageing add depth without overpowering the wine's character. The finish is long and pleasant, leaving a smooth and enjoyable aftertaste.

Carlos Agrellos - Technical Director - 2025
Bottling date: February 2025

SERVING
9°C-11°C

ANALYSIS
13 % vol.
Residual Sugar: 0.6 g/l
pH: 3.2
Total acidity: 6 g/l

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