



Quinta do PASSADOURO

Quinta do Passadouro Porto Vintage 2022

PORTO DOC, Douro, Portugal

THE VINTAGE

WEATHER CONDITIONS

2022 will stand out as a remarkably dry year with unprecedented weather conditions in our region. So extraordinary were these conditions that even our oldest and most seasoned vineyard workers could not remember ever having experienced anything similar. 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. Treading grapes for Port in August is most unusual. 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.

The harvest lasted 37 days and finished on September 27th.

WINEMAKING

As usual, we have made a rigorous selection of the best batches of wines from different parcels of Quinta do Passadouro. This year's blend is made up of three different lots from the Pinhão valley. Grapes are trodden by foot to obtain the must, then they macerate in the lagares, the traditional stone vats from the Quinta, to ensure the best possible extraction of aromas, colour and tannins during fermentation.

In the case of 2022, the selection of 550 cases of 12 bottles represents 5% of the production.



THE WINE

BLEND

Touriga Nacional, Touriga Francesa, Tinta Francisca, Sousão

AGEING

The wine is matured for 18 months in wooden casks, before bottling.

TERROIR

Altitude: 100 to 300 mts

Soil: Schist

Plantation system: Traditional terraces made with schist stone

TASTING

This Quinta do Passadouro Vintage Port showcases a profound colour. Its aromas are elegantly concentrated, marrying black fruits with spicy and fresh notes, with intense floral characteristics. On the palate, it delivers a smooth mouthfeel, impeccably balanced by fine tannins and excellent acidity. Its finish is long, with dark chocolate flavours. A stunning wine that is a testament to Passadouro's terroir.

Carlos Agrellos - Technical Director - April 2024

ANALYSIS

19.5 % vol.

Residual Sugar: 86 g/l

pH: 3.69

Total acidity: 4.3 g/l

