



Quinta do PASSADOURO

Quinta do Passadouro Porto Vintage 2023

PORTO 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.

Budbreak occurred during the first half of March, with a delay 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.

Flowering took place between the second and third week of May, with some weather conditions conducive to healthy development.

Veraison was observed in Touriga Francesa and Tinta Roriz on June 19th and continued until July 7th. In Touriga Nacional, veraison only occurred on July 13th.

HARVEST

From 4th to 8th September.

WINEMAKING

Grapes are trodden by foot to obtain the must, then they macerate in the lagares, the traditional granite stone vats of the Quinta, to ensure the best possible extraction of aromas, colour and tannins during fermentation.

The selection of 555 cases of 12 bottles represents 5.3% of our Port wine production in 2023.

THE WINE

BLEND

Touriga Francesa, Touriga Nacional, Sousão, Tinta Francisca and Field Blend.

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 six different lots.

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

The 2023 Quinta do Passadouro Vintage Port clearly expresses the character of Vale de Mendiz, with concentrated wild fruit - blackberry, blueberry and blackcurrant - in an intense and well-defined aromatic profile. The floral notes add elegance without overpowering the fruit. On the palate, it is full-bodied, with a silky structure, well-integrated acidity and precise fruit. The tannins are firm, elegant and present throughout the whole tasting. The finish is long, balanced and persistent. A wine with identity, freshness and clear ageing potential.

Carlos Agrellos - Technical Director - April 2025

SERVING

Great ageing potential: from 4 to 50 years after bottling.

Serve at cellar temperature (15-17°C). Drink within 48h after opening.

ANALYSIS

19.5 % vol.

Residual Sugar: 87 g/l

pH: 3.74

Total acidity: 4.3 g/l

