



Quinta do PASSADOURO

Passa, Douro DOC, White, 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.

HARVEST

The harvest started on August 17th and concluded on September 28th, extending over a period of 43 days. This year's harvest showcased larger grapes, leading to a higher overall weight of the crop. These grapes also exhibited a greater concentration of total tannins, a lower potential alcohol content, and reduced total acidity.

We can confirm that the initial phase of the harvest, up until September 2nd, took place under hot and dry weather conditions. Rainfall on September 2nd and 3rd (11.6 mm) forced us to suspend the harvest, allowing us to wait a few days to pick our grapes at optimal ripeness.

WINEMAKING

The fermentation took place in stainless steel vats for a period of 20 days. No malolactic fermentation.

THE WINE

VARIETALS

Códega de larinho 45%, Códega de Larinho 45%, Viosinho 35%, Viosinho 35%, Rabigato 15%, Rabigato 15%, Gouveio 5%

AGEING

The wine was aged for 5 months in stainless steel vats, to preserve all the fruit intensity, with a bâtonnage done once a week for the first 3 months of ageing.



TERROIR

- Altitude: 550 mts
- Soil: schist and granite
- Plantation system: traditional walled terraces made with schist stone.

TASTING

This Passa Branco 2023 reflects the freshness of the terroir of the upper Douro and its traditional regional grape varieties. The wine presents a clear and bright colour with citrus reflects. The nose offers aromas of white, tropical and citrus fruits. On the palate, it has a vibrant and well-integrated acidity, with citrus and floral notes. The mouth is fresh and lingering.

Carlos Agrellos - Technical Director - July 2024

Bottling date: March 12th 2024

ANALYSIS

13 % vol.

Production volume: 18 500 bottles of 75cl

Residual Sugar: 0.6 g/l

pH: 3.4

Total acidity: 5.5 g/l

