



Quinta do PASSADOURO

Passa, Douro DOC, Rouge, 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.

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

WINEMAKING

The wine was vinified in conical stainless-steel vats at a temperature controlled between 25°C and 27°C. Gentle pumping overs were performed four times a day to enhance colour, aroma, and tannin extraction while ensuring a smooth texture. After alcoholic fermentation, malolactic fermentation took place in stainless steel vats, softening the acidity and adding complexity. This careful process helped to preserve freshness while enhancing depth and structure. The result is a well-balanced, smooth wine with a harmonious finish.



THE WINE

BLEND

35% Tinta Roriz, 30% Touriga Francesa, 15% Touriga Nacional, 10% Tinta Barroca, 10% Tinto Cão.

AGEING

This wine was aged in 225-litre old French oak barrels for 11 months.

TERROIR

- Altitude: 100 to 350 mts
- Soil: Schist
- Plantation system: Terraces, vinha ao alto and traditional old walls

TASTING

This wine has a deep, rich red colour, reflecting its freshness and vibrancy. On the nose, ripe red fruits aromas like strawberry and cherry stand out, accompanied by soft floral notes that add elegance. There is also a subtle hint of vanilla from the ageing in wood, adding depth to the whole. On the palate, it is well-balanced and fresh, with smooth tannins and a well-integrated acidity. The texture is soft, leading to a long and pleasant finish with a deliciously lingering flavour. Easy to enjoy and versatile, it pairs beautifully with grilled meats, pasta dishes, or aged cheeses.

Carlos Agrellos - Technical Director - 2024

Bottling date: April 2024

SERVING

16°C-18°C

ANALYSIS

13.5 % vol.

Residual Sugar: 1 g/l

pH: 3.63

Total acidity: 5.2 g/l

