



Quinta do PASSADOURO



Passadouro Reserva, Red, 2019

Douro DOC, Douro, Portugal

THE VINTAGE

WEATHER CONDITIONS

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity led to low disease pressure in the vineyards and beautiful healthy grapes.

HARVEST

Harvest started on September 9th for the red varieties. Harvesting conditions were ideal, with moderate temperatures and overall dry weather. A small amount of helpful rain fell on September 21st/22nd and later between October 14th and 17th. Yields were slightly higher than our 10-year average and musts showed great natural acidity and freshness.

We finished harvesting on October 18th after 6 weeks of picking. This was a long harvest, but this is not unusual in the Douro, where the diversity of grape varieties, aspects and altitudes results in different picking times for each specific plot.

WINEMAKING

The single varietals are fermented at a controlled temperature in stainless steel vats. The grapes from the field blend are foot trodden in stone lagares. All the grapes are destemmed and undergo malolactic fermentation after alcoholic fermentation. No post fermentation maceration.

THE WINE

BLEND

55% Field Blend Old Vines, 20% Touriga Nacional, 20% Touriga Francesa, 5% Tinto Cão.

AGEING

The wine is aged in French oak barrels of 225 litres for 12 months, 20% in new barrels, 10% from barrels of one vintage, 70% from barrels of two vintages.

TERROIR

Altitude: 100-300 mts

Age: 75 years

Soil: Schist

Plantation system: socacos, traditional walled terraces made with schist stone



TASTING

Very dark colour that transmits power through the wine. Very expressive with tight aromas of wild berries, spices and some earthy minerality. Very good and integrated oaky aromas backed by a strong tannic backbone. Will improve in bottle for many years.

Carlos Agrellos - Technical Director - 2023

Bottling date: May 2021
Production: 7663 bottles

ANALYSIS

14 % vol.
Residual Sugar: 0.6 g/l
pH: 3.42
Total acidity: 6.1 g/l

