

Quinta do Passadouro®

PASSADOURO TOURIGA FRANCA 2013



DENOMINATION

Douro Doc, Sub-região Cima Corgo
Vale Do Rio Pinhão

VINEYARD DESCRIPTION

Altitude: 150 mts
Age: 30 years
Soil: Schist
Plantation System: Terraces and Vertical vineyard
Yield: 20 hl/ha
Varieties: 100% Touriga Franca
Harvest: Third week of September,
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 13,50% by vol.
pH: 3,60
Total Acidity: 5,50 gr/l (tartaric acid)
Volatil Acidity: 0,70 gr/l (acetic acid)
Total Sulphur Dioxide: 71,0 mg/l
Free Sulphur Dioxide: 20,0 mg/l

VINIFICATION

The hand picked grapes are rigorously selected before being trodden by foot over a period of 10 days in temperature controlled granite lagares. During the next 18 months, the malolactic fermentation and aging of the wine takes place in French oak barrels. Bottled in May 2014. The Touriga Franca is a grape that needs a long maturation, producing wines with a sound structure but very delicate aromas.

TASTING NOTES

Slightly concentrated colour. Very floral and elegant aroma, dominated by notes of spices, some forest fruits with prominent cistus, combined with black fruits and a very subtle presence of wood. The palate is full, balanced, very silky, fresh and intense.

PRODUCTION

6500 bottles of 75cl

