

Quinta do Passadouro®

PASSADOURO TOURIGA NACIONAL 2011



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: 15-20 hl/ha
Varieties: 100% Touriga Nacional
Harvest: First week of September 2011,
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 14,50% by vol.
pH: 3,70
Total Acidity: 5,20 gr/l (tartaric acid)
Volatil Acidity: 0,70 gr/l (acetic acid)
Total Sulphur Dioxide: 70,0 mg/l
Free Sulphur Dioxide: 32,0 mg/l

VINIFICATION

The handpicked grapes are rigorously selected before being trodden by foot in temperature controlled granite lagares over a period of 10 days. During the next 17 months, the malolactic fermentation and aging of the wine takes place in French oak barrels. Bottled in June 2012.

TASTING NOTES

Very deep in colour. Great expression with elegant notes of black fruit and violet flowers, well integrated with hints of oak. Very intense, fresh and balanced mouthfeel. Long finish. Wine to keep for 10 to 15 years.

PRODUCTION

10.000 bottles of 75 cl

