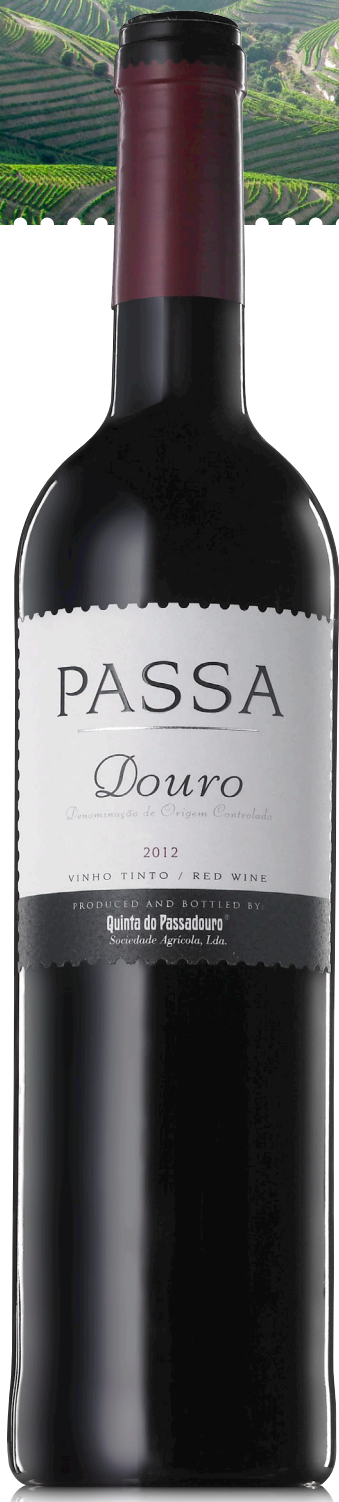


Quinta do Passadouro®

PASSA RED 2012



DENOMINATION

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

VINEYARD DESCRIPTION

Altitude: 100 to 350 mts
Soil: Schist
Plantation System: Terraces, Vertical vineyard and Traditional walls
Yield: 20 hl/ha
Varieties: Touriga Franca 45%; Tinta Roriz 45%; Touriga Nacional 10%
Harvest: Third week of September 2012,
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 14% by vol.
Total Acidity: 4,40 gr/l (tartaric acid)
Volatil Acidity: 0,40 gr/l (acetic acid)
Total Sulphur Dioxide: 82,0 mg/l
Free Sulphur Dioxide: 21,0 mg/l

VINIFICATION

All grapes are handpicked. The fermentation takes place in a temperature controlled stainless steel tank, using the "pumping over" technique. One third of the Passa 2012 aged in French used barrels for 12 months, the other part in a stainless steel tank.

TASTING NOTES

Delicious juicy taste, ready to drink. The dark colour reflects its subtle concentration and the smooth tannins indicate a long lifespan. Wine of great value.

