

Quinta do Passadouro®

PASSADOURO 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 Nacional 40%; Tinta Roriz 25%; Touriga Franca 25%,
Field Blend Vineyard 10%

Harvest: Second week of September 2012,
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 14,50% by vol.

pH: 3,68

Total Acidity: 5,10 gr/l (tartaric acid)

Volatil Acidity: 0,60 gr/l (acetic acid)

Total Sulphur Dioxide: 62,0 mg/l

Free Sulphur Dioxide: 26,0 mg/l

VINIFICATION

The fermentation of a part of the hand picked grapes takes place in a temperature controlled stainless steel tank, using the "pumping over" technique. The other part is trodden by foot in temperature controlled granite lagares over a period of 10 days. The wine ages during 16 months in French oak barrels. Bottled in July 2014.

TASTING NOTES

Wonderful perfume of plum and blackberry, with hints of fresh flowers. Remarkable balance between freshness and complexity. Great pleasant finish.

