

Quinta do Passadouro®

PASSADOURO RESERVA 2012



DENOMINATION

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

VINEYARD DESCRIPTION

Altitude: 250 mts

Age: 70 years

Soil: Schist

Plantation System: Terraces, Vertical vineyard and Traditional walls

Yield: 15 hl/ha

Varieties: Field Blend vineyard with the traditional Douro Varieties

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

ANALITICAL DATA

Alcohol: 14,50% by vol.

pH: 3,67

Total Acidity: 4,70 gr/l (tartaric acid)

Volatil Acidity: 0,70 gr/l (acetic acid)

Total Sulphur Dioxide: 90,0 mg/l

Free Sulphur Dioxide: 24,0 mg/l

VINIFICATION

The grapes are handpicked and trodden by foot in temperature controlled granite lagares over a period of 10 days. During the next 18 months, the malolactic fermentation and aging of the wine takes place in French oak barrels. Bottled in July 2014.

TASTING NOTES

This deep purple wine features fresh aromas of black fruit and spices. Rich yet balanced palate with firm tannins and great acidity. Impressive complexity and a long finish.

