

Quinta do Passadouro®

PASSADOURO LBV 2010



DENOMINATION

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

VINEYARD DESCRIPTION

Altitude: 150 tot 350 mts
Age: 35 years
Soil: Schist
Plantation System: Traditional vineyard with schist terraces
Yield: 20 hl/ha
Varieties: Touriga Nacional, Touriga Franca, Tinta Roiz, Tinta Amarella, Sousão, Tinta Barroca, Tinta Cão
Harvest: Second half of September
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 19,50% by vol.
pH: 3,79
Total Acidity: 4,14 gr/l (tartaric acid)
Volatil Acidity: 0,33 gr/l (acetic acid)
Total Sulphur Dioxide: 73,0 mg/l
Grau Baumé: 3,8

VINIFICATION

The handpicked grapes are rigorously selected before being trodden by foot in temperature controlled granite lagares. The aging of this port takes places in big old wooden vats during 4 years, bottled in 2014.

TASTING NOTES

Very dense, dark red colour. Intense aroma with hints of black berry preserve and spices. In the mouth very rich and concentrated with plenty of flavours and a long finish, good structured wine with huge bottle aging potential. Since this wine was bottled without stabilisation or filtration, this port wine will show sediments growing older. To avoid these sediments best decant before serving.

PRODUCTION

10.000 bottles of 75 cl

