

Quinta do Passadouro®

PASSADOURO TAWNY RESERVA



DENOMINATION

Porto DO, Sub-Region Cima-Corgo,
Rio Pinhão Valley

VINEYARD DESCRIPTION

Altitude: 100 tot 350 mts

Soil: Schist

Plantation System: Terraces, vertical vineyard and traditional walls

Yield: 20 hl/ha

Varieties: Field Blend vineyard with traditional Douro varieties

Harvest: September - October,
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 20,0% by vol.

pH: 3,57

Total Acidity: 4,10 gr/l (tartaric acid)

Volatil Acidity: 0,50 gr/l (acetic acid)

Total Sulphur Dioxide: 85,0 mg/l

Grau Baumé: 4,0

VINIFICATION

Grapes are handpicked. Fermentation was done in granite lagares and the grapes were foot trodden. The aging took place in small wooden barrels (pipas of +/- 500 liters) during minimum 6 years. Before bottling the wines rest for several months blended in a big vat, to enhance balance and complexity.

TASTING NOTES

Nice brick colour. Very attractive and complex aroma with ripe berry fruit and aromas of butterscotch, figs and prunes combined with attractive nutty and spicy notes. Smooth and round on the palate. Very elegant and rich on the final.

