

Quinta do Passadouro®

PASSADOURO VINTAGE PORT 2011



DENOMINATION

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

VINEYARD DESCRIPTION

Altitude: 100 tot 300 mts
Soil: Schist
Plantation System: Terraces and traditional walls
Yield: 15 hl/ha
Varieties: Field Blend vineyard with 30 indigenous grape varieties
Harvest: Second week of September 2011,
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 19,50% by vol.
pH: 4,20
Total Acidity: 4,35 gr/l (tartaric acid)
Volatil Acidity: 0,29 gr/l (acetic acid)
Total Sulphur Dioxide: 68,0 mg/l
Residual Sugar: 109 gr/l
Grau Baumé: 4,2

VINIFICATION

Footroden in granite lagar with stems contact. Six days of maceration with controlled temperature. Aging during 24 months in Portuguese very old oak barrels. Bottled in June 2013.

TASTING NOTES

Very deep in colour. Elegant and concentrated aromas of black fruits combined with spicy and fresh notes. The mouth feeling is smooth, balanced with fine tannins and very good acidity. Long finish with dark chocolate flavours.

