



Altano Douro wines are produced by the Symington family with grapes sourced from the family's own vineyards in the Douro Valley where they have lived and worked since the 19th century.

ALTANO RESERVA DOC DOURO RED 2016

THE WINE

The fruit for the Altano Reserva red wine comes exclusively from Symington family Quintas, principally those located in the Douro Superior, but also from other vineyards in the Cima Corgo sub-region of the Douro. This Altano Reserva 2016 is made up primarily of Touriga Nacional, complemented by Touriga Franca chosen from vineyards in the Rio Torto Valley, as well as a field blend component.

VINTAGE OVERVIEW

An unseasonably warm winter and unseasonably cool spring – both exceptionally wet – were followed by one of the hottest summers on record. At the end of August, 40% more accumulated rainfall than the 30-year average was recorded in the Douro, and these water reserves attenuated the effects of the very hot and dry summer. Some timely rain fell over two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. Two days of opportune rainfall in mid-September were followed by dry, sunny weather for the remainder of the vintage and the grapes were picked in very fine condition.

WINEMAKING

The hand-picked grapes are placed in small, shallow 20 Kg open containers. At the winery, the bunches are manually sorted and then gently destemmed. The berries are carefully machine-sorted, and gravity transported to the top of the fermentation vats. There, still whole, they're gently crushed and gravity fed directly into the vats. Fermentations are monitored individually, and temperatures and macerations (plunging, pumping over and rack and return) are adjusted in accordance with each wine in order to tap all the grapes potential. Once alcoholic fermentation is concluded, post-fermentation macerations are employed in order to enhance structure and volume, and to produce a wine with body and character as well as with ageing potential.

WINEMAKERS

Charles Symington and Pedro Correia, assisted by the Symington DOC Douro winemaking team.

PROVENANCE & GRAPE VARIETIES

The Fruit comes principally from the Symington vineyards, located in the Douro Superior and Cima Corgo. 60% Touriga Nacional; 20% Touriga Franca; 20% Field blend.

AGEING & PRODUCTION

10 months in American oak barrels of 400L, after which the wine is transferred to steel vats prior to bottling, which took place in April 2018. 7,433 cases (12x75cl) and 374 magnums.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in bottle until 2026.

TASTING NOTE

Intense ruby-red colour. Forest floor aromas with eucalyptus and resin notes ending with a hint of peppers. On the palate, full yet supple red fruit flavours are lifted by the polished tannins that give the wine great structure and balance. The rich, ripe fruit is pure and focused with a taut edge, suggesting good ageing potential.

WINE SPECIFICATIONS

Alcohol: 13.7% vol.
Volatile acidity: 0.57 g/L (acetic acid)
Total acidity: 5.0 g/L (tartaric acid)
pH: 3.68
Total sugars (glu+fru): 0.8 g/l
Colour intensity: 1.1
Allergy advice: Contains sulphites.