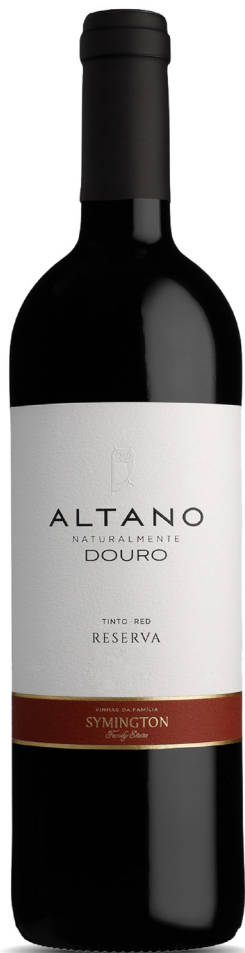


ALTANO RESERVA DOC DOURO RED 2019



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.

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 2019 is made up primarily of Touriga Nacional, complemented by a field blend component from old vines in the Rio Torto Valley and Alicante Bouschet sourced from our Vilariça Valley properties.

VINTAGE OVERVIEW

We had a very dry and mild winter and spring, and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Before the vintage, we experienced fine conditions including some useful rain in late August, which rehydrated the vines. We were blessed with ideal harvest conditions throughout September with clear sunny days bringing moderate temperatures that contributed to balanced ripening — evident in the excellent balance between the levels of acidity and sugar. Yields were closer to average following the exceptionally small years of 2017 and 2018. Expressive aromas, freshness and liveliness, in contrast to the concentration of recent years, are the hallmarks of the 2019 wines

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, Pedro Correia and Hugo Almeida.

PROVENANCE & GRAPE VARIETIES

Symington vineyards in the Douro Superior and Cima Corgo.
Touriga Nacional (60%); Field blend (30%);
Alicante Bouschet (10%).

AGEING & PRODUCTION

10 months in American oak barrels of 400L, after which the wine was transferred to steel vats in preparation for bottling at the end of March 2021.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in bottle until approximately 2029.

TASTING NOTE

Distinctively lifted floral aromas of roses as well as fresh pine fragrance complemented by dried herbs, clove, and forest floor vegetation. Full-bodied, structured and a little reserved. Fine-grained peppery tannins coat dark plum, tobacco, tealeaf, and wild berry flavours. Fine acidity and balance augur considerable ageing potential.

WINE SPECIFICATIONS

Alcohol: 14.5% vol.
Volatile acidity: 0.50 g/L (acetic acid)
Total acidity: 5.3 g/L (tartaric acid) pH: 3.57
Total sugars (gluc+fruct): 0.6 g/L
Colour intensity: 1.32
Allergy advice: Contains Sulphites
Compatible with Vegetarian and Vegan diets.

Bottle weight (empty): 420gr