

ALTANO  
DOC DOURO RED  
2017



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 19<sup>th</sup> century.

#### THE WINE

This Altano DOC Douro red wine is made from a combination of several traditional Douro grape varieties sourced from the Symington family's Douro Valley vineyards, principally those located in the Cima Corgo and Douro Superior subregions.

#### VINTAGE OVERVIEW

2017 was one of the driest and hottest years in the Douro in the last four decades. During the vegetative cycle, between March and September, the cumulative rainfall deficit averaged 50%. The dry, mild winter was followed by an equally dry and very warm spring. The lack of rain notwithstanding, the regional grape varieties responded with characteristic resilience, adjusting early on to the very dry conditions that prevailed from the outset. Unsurprisingly, the precocity of the year's growing cycle resulted in the earliest vintage ever recorded; picking starting on August 23rd. Fortunately, the heat abated during September, especially nocturnal temperatures, a highly beneficial situation reflected in the high quality of the grapes received in the wineries. The outcome of the vintage surpassed all expectations.

#### WINEMAKING

The wine is fermented in stainless steel vats with pumping over and soft macerations at low temperatures (23-25°C) aiming to extract colour and aromas and limit tannin extraction in order to produce a wine that favours fresh, floral aromatics and ripe fruit flavours.

#### WINEMAKERS

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

#### PROVENANCE & GRAPE VARIETIES

The fruit comes from the family Quintas in the Cima Corgo and Douro Superior. Touriga Franca, Tinta Roriz, Tinta Barroca.

#### AGEING & PRODUCTION

Stainless steel vats and used 400 litre French and American oak barrels.  
Bottled from March 2019.

#### STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle until 2021.

#### TASTING NOTE

Deep, crimson colour. This Altano red reveals scented floral aromas and focused, fresh fruit. Simultaneously full and silky on the palate, well defined red fruit flavours come to the fore, enveloped in soft, ripe tannins and spicy notes. Generous, well-structured and elegant.

#### WINE SPECIFICATIONS

Alcohol: 14.3% vol.  
Volatile acidity: 0.5 g/dm<sup>3</sup> (acetic acid)  
Total acidity: 5.0 g/dm<sup>3</sup> (tartaric acid)  
pH: 3.75  
Total sugars (glu+fru): <0.8 g/dm<sup>3</sup>  
Colour intensity: 0.8  
Allergy advice: Contains sulphites