

ALTANO
DOC DOURO RED
2020



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

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

Winter and early spring rainfall was roughly in line with the average, but higher-than-average temperatures brought forward the vegetative cycle by three weeks. If overall rainfall levels were reassuring, the temperatures were far from it: every month apart from April was considerably warmer than the 30-year mean. With virtually no rain in June or July, we were relieved to have 12.6 mm falling on 20th August, although the rain was followed by three heat waves lasting until mid-September. The grapes were in surprisingly good condition (given the summer drought), allowing us to make some very good wines. Production was down by 40% in some properties, but the lower yields were compensated by overall good quality.

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 40%; Tinta Roriz 30%; Tinta Barroca 30%.

AGEING & PRODUCTION

Stainless steel vats and used 400 litre French oak barrels.
Bottled from March 2022.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle until 2024.

TASTING NOTE

Deep, crimson colour. Aromas of woodland vegetation, hints of pine resin, forest fruits as well as some floral notes of rock rose (gum cistus). Quite full-bodied, although soft textured, with red fruit flavours and some spice. Good structure and balance, well defined by lively acidity. A great wine to pair with pasta and light meat dishes.

WINE SPECIFICATIONS

Alcohol: 14.1% vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 5.8 g/L (tartaric acid)
pH: 3.60
Total sugars (gluc+fruit): 1.0 g/L
Allergy advice: Contains Sulphites
Compatible with vegetarian and vegan diets

PACKAGING SPECIFICATION

Bottle Weight: 420g