

Quinta do Passadouro®

Passadouro Vintage Port 2022



TASTING NOTES

This Quinta do Passadouro Vintage Port showcases a profound colour. Its aromas are elegantly concentrated, marrying black fruits with spicy and fresh notes, with intense floral characteristics. On the palate, it delivers a smooth mouthfeel, impeccably balanced by fine tannins and excellent acidity. Its finish is long, with dark chocolate flavours. A stunning wine that is a testament to Passadouro's terroir.

Carlos Agrellos, Technical Director (April 2024)

VINIFICATION

As usual, we have made a rigorous selection of the best batches of wines from different parcels of Quinta do Passadouro. This year's blend is made up of three different lots from the Pinhão valley. Grapes are trodden by foot to obtain the must, then they macerate in the lagares, the traditional stone vats from the Quinta, to ensure the best possible extraction of aromas, colour and tannins during fermentation.

In the case of 2022, the selection of 550 cases of 12 bottles represents 5% of the production.

MATURING

The wine is matured for 18 months in wooden casks, before bottling.

TERROIR

APELLATION

Douro Doc - Sub-region of Cima Corgo
Vale do rio Pinhão

VINEYARD DESCRIPTION

Altitude: 100 to 300 mts

Soil: Schist

Plantation system: Traditional terraces made with schist stone

Grape varieties: Touriga Nacional, Touriga Francesa, Tinta Francisca, Sousão

Harvest: from 25th of August to 27th September

WINE ANALYSES

Alcohol: 19.5%

Total sugar: 86 g/l

Total Acidity: 4.3 g/l

pH: 3.69