



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 ORGANIC DOC DOURO RED 2019

THE WINE

This Altano Douro Organic red wine is made entirely from organically farmed grapes of a combination of several traditional Douro grape varieties sourced from the Symington family's Douro Valley vineyards, namely those located in the Douro Superior sub-region. This is the hottest and driest area of the Douro and is thus well suited to organic viticulture.

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. On arrival at the winery, the bunches are manually sorted, destemmed and then gently crushed before being gravity-fed into the stainless-steel fermentation vats. The fermentation temperature and maceration process, using pumping over and rack and return operations, are closely monitored and adjusted for each fermentation so that the potential of each contributing grape variety is fully tapped. The aim is to produce a well-balanced wine with ripened fruit flavours and approachable from a young age.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Symington family organically certified vineyards in the Douro Superior. Grape varieties: Touriga Franca (35%), Touriga Nacional (25%), Alicante Bouschet (20%), Tinta Barroca (15%) and Tinta Roriz (5%).

AGEING & PRODUCTION

Six months in 400L and 225L barrels.
Bottled in May 2020.

STORAGE & SERVING

Ready for immediate enjoyment, this wine will continue to develop favourably in bottle for up to six years following its date of bottling. Serve ideally between 15 and 16°C.

TASTING NOTE

The aromas of rock rose and thyme, as well as pine forest scents, express the Mediterranean climate in which this wine was grown. Subtle rose fragrance, characteristic of the Touriga Nacional is also detectable with some undertones of dark chocolate. On the palate the texture is full and substantial with brooding, dark plum flavours and peppery tannins reflecting the wine's structure and balance.

WINE SPECIFICATIONS

Alcohol: 14.0% vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 5.5 g/L (tartaric acid)
pH: 3.64
Total sugars (glu+fru): 0.6 g/l
Colour intensity: 1.1
Allergy advice: Contains sulphites.
Compatible with vegetarian and vegan diets