

ALTANO
DOC DOURO RED
2018



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

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured balanced ripening of the berries with good levels of acidity that are reflected in the wine's balance. Yields were very low, but that favoured the high quality that the wines reveal.

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 February 2020.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle until 2022.

TASTING NOTE

Deep, ruby-crimson colour. Aromas of Mediterranean maquis vegetation with eucalyptus and pine needle notes as well as black plum and damson. Full and satisfying on the palate with ripe, fruits of the forest flavours, seasoned with peppery tannins. A good wine to serve with pasta and spicy food.

WINE SPECIFICATIONS

Alcohol: 14.1% vol.
Volatile acidity: 0.5 g/dm³ (acetic acid)
Total acidity: 5.4 g/dm³ (tartaric acid)
pH: 3.72
Total sugars (glu+fru): 0.8 g/dm³
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets