

ALTANO RESERVA DOC DOURO WHITE 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 19th century.

THE WINE

The principal component variety of the Altano Reserva White is the Viosinho, widely regarded as one of the finest indigenous white grape variety from the Douro Valley. The Viosinho grapes are entirely sourced from a Symington family owned vineyard at an altitude range of 500 to 600 metres. Other important components are the Códega do Larinho and Gouveio varietites, also sourced from high altitude vineyards from the Murça and Alijó areas, from which we conserved the necessary acidity for the barrel-fermented wines, left on lees until bottling.

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 Altano Reserva White is a barrel fermented wine, which benefits from the combination of refreshing acidity and nicely balanced grapes sourced from high altitude vineyards. The fermentation method and type of ageing favour wines with good volume, smoothness, structure and complexity. Grapes picked at the optimum moment of ripeness are gently pressed and the juice obtained is subsequently clarified. Alcoholic fermentation starts in stainless steel vats and then continues in oak wood barrels. Single variety juice fermentations take place primarily in 500 litre barrels, of French, American and Hungarian oak, as well as of Acacia wood. Once the bâtonnage process is concluded, following completion of alcoholic fermentation, malolactic fermentation is avoided in order to preserve acidity. A minimal interventive approach then follows until the moment of bottling and the final blend is only decided at the last moment, when the finest barrels are selected.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Vineyards planted in altitude, in Provezende, Alijó and Murça areas of the Douro.
59% Viosinho, 35% Códega do Larinho, 6% Gouveio.

AGEING & PRODUCTION

70% of the blend fermented and aged sur lie in barrel. New and second year barrels used with a 50/50 split. Bottled in June 2018 and stored to attain some bottle-ageing prior to release.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in bottle until 2022. Serve ideally between 10 and 12°C.

TASTING NOTE

Intense pale golden colour. The aromatic range includes lychee and some pineapple notes. The wood integration is seamless with just a distant hint of vanilla. The wine is superbly balanced on the palate with some citrus fruit and honeyed character underpinned by very fine, flinty acidity. A couple of years of bottle age are ideal for enjoyment of the wine at its best.

WINE SPECIFICATIONS

Alcohol: 13.5% vol.
Volatile acidity: 0.35 g/L (acetic acid)
Total acidity: 6.0 g/L (tartaric acid)
pH: 3.20
Total sugars (glu+fru): 1.2 g/l
Allergy advice: Contains sulphites.