



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 DOC DOURO WHITE 2020

THE WINE

This wine comes from the Douro Valley in northern Portugal and is produced from grapes grown in higher altitude vineyards where cooler temperatures provide the ideal conditions for the even maturation of white grapes. The result is a zesty, aromatic wine with tropical fruit flavours and a refreshing crisp acidity. Altano is made by the Symington family, wine producers in the Douro Valley since the 19th century.

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. With the heat diminishing the benefit of the rainwater – and faced with the possibility of berry dehydration – we began picking our white grapes from the 25th August. These 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

After de-stemming and a light crushing, some contact between the must and the skins is encouraged in order to extract the desired aromatic compounds. After clarification, the must is fermented in stainless steel vats at 14-16°C. The ageing process in tanks is carried out with minimal contact with oxygen, in order to ensure maximum preservation of the primary aromas.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Made from grapes sourced from the Symington family owned Quinta da Fonte Branca near Lamego, and from vineyards in the Alijó and Favaio areas.
Viosinho 35%; Malvasia Fina 30%;
Moscatel Galego 20%; Arinto 5%;
Rabigato 5%; Gouveio 5%.

AGEING & PRODUCTION

Three months in stainless steel vats, with minimal contact with oxygen in order to conserve the aromatic freshness of the wine. The wine began to be bottled during January 2021.

STORAGE & SERVING

Ready for immediate enjoyment, this wine should preferably be consumed by the end of 2022. Serve ideally between 10°C and 12°C.

TASTING NOTE

Bright, fresh citric and herbal aromas with a hint of vanilla, nuances of pineapple and a final suggestion of honeysuckle. Appealing sensation of balance and freshness on the palate, with crisp flavours of green apple and yellow plum.

WINE SPECIFICATIONS

Alcohol: 12.7% vol.
Volatile acidity: 0.2 g/L (acetic acid)
Total acidity: 6.4 g/L (tartaric acid)
pH: 3.23
Total sugars (glu+fru): < 0.6 g/l
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets