



Quinta do Ataíde wines are made from organically farmed grapes grown on this fine 81-hectare vineyard that is situated in the remote Vilariça Valley of the Douro Superior. The Vilariça is a unique location, having a softly undulating landscape of traditional Douro schist based soils, mixed with some alluvial clay, that helps preserve moisture for the vines.

QUINTA DO ATAÍDE DOC DOURO RED 2016

THE WINE

Made from vineyards in complete contrast to the steeply terraced slopes of the main Douro Valley, where rainfall is low at about 500 mm per year with very cold winters and hot summers. The combination of these factors contributes to the making of an exceptional wine that has wonderful aromas and concentrated colour and flavours, reflecting the Douro's great winemaking tradition and the unique identity of the Vilariça terroir.

VINTAGE OVERVIEW

An unseasonably warm winter and unseasonably cool spring — both exceptionally wet — were followed by one of the hottest summers on record. At the end of August, 40% more accumulated rainfall than the 30-year average was recorded in the Douro and these water reserves attenuated the effects of the very hot and dry summer. Some timely rain fell over two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. Two days of opportune rainfall in mid-September were followed by dry, sunny weather for the remainder of the vintage and the grapes were picked in very fine condition.

WINEMAKING

The Ataíde grapes are picked into 20kgs boxes which are taken to the Adega de Reservas winery at Quinta do Sol. On arrival, the bunches are hand sorted and then gently destemmed, after which the berries are placed into a small container that is lifted to the top of the fermentation tank, thus avoiding any form of pumping. Only then are the berries crushed as they fall into the tank. Fermentations are monitored individually and temperatures and maceration procedures; plunging, pumping over and delestage, are adjusted in accordance with each fermenting tank in order to maximize the grapes potential. Once alcoholic fermentation is concluded, post-fermentation macerations are employed so as to extract mature, soft tannins from the pips.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Quinta do Ataíde, Douro Superior.
Touriga Nacional (60%); Touriga Franca (20%);
Alicante Bouschet (10%); field blend (10%).

AGEING & PRODUCTION

8 months in French oak.
Bottled in February 2018.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle until 2023.

TASTING NOTE

Floral aromas, notably of roses (reflecting the important Touriga Nacional component), as well as resin and pine needle notes, which give the wine a balsamic fragrance. On the palate, red fruits combine with fleshy, black plum flavours with the slightest hint of wood — beautifully integrated. Full-bodied and substantial, the structure balances power and elegance.

WINE SPECIFICATIONS

Alcohol: 13.6% vol.
Volatile acidity: 0.6 g/L (acetic acid)
Total acidity: 5.0 g/L (tartaric acid)
pH: 3.67
Total sugars (glu+fru): <0.8 g/l
Colour intensity: 1.1
Allergy advice: Contains sulphites