



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.

VINHA DO ARCO DOC DOURO RED 2015

THE WINE

Quinta do Ataíde 'Vinha do Arco' is made from organically farmed Touriga Nacional grapes grown in this fine vineyard situated in the remote Vilariça Valley of the Douro Superior.

VINTAGE OVERVIEW

Abundant rainfall at the start of the viticultural year replenished depleted soil water reserves, which proved crucial due to the very dry winter, spring and summer that followed. Fortunately, in the Douro Superior, the area of the Douro with the lowest rainfall and highest temperatures, some timely rain came in May, falling evenly and usefully absorbed by the soil. At Quinta do Ataíde, 35mm were recorded on May 4th when the average for the whole month is 45mm. This rain was of enormous benefit and helped sustain the vines during the very hot, dry months of June and July. August days were comparatively cool, thus partially mitigating the continuing drought, and lower than average nocturnal temperatures proved decisive in preserving the natural acidity in the berries. The Touriga Nacional grapes from the Vinha do Arco vineyard (30+ year-old-vines) at Quinta do Ataíde were of exceptional quality.

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. Some of the Quinta do Ataíde 'Vinha do Arco' grapes are fermented in new French oak barriques, the maceration being effected by plunging with 'macacos' and by hand, resulting in wines with great structure and body.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Quinta do Ataíde, Douro Superior.
Touriga Nacional.

AGEING & PRODUCTION

12 months in French 400 L oak barrels.
Bottled in March 2017.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle until 2026.

TASTING NOTE

Lovely floral essence of roses, reflecting the Touriga Nacional. Very well defined, fresh black fruit aromas with soft liquorice and bergamot notes. Fleshy palate with ripples of expressive plum and black cherry flavours keep in step with superbly integrated peppery tannins. Well rendered, balanced structure with understated wood. Will develop magnificently in bottle.

WINE SPECIFICATIONS

Alcohol: 14.3% vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 5.4 g/L (tartaric acid)
pH: 3.65
Total sugars (glu+fru): <0.6 g/l
Colour intensity: 1.5
Allergy advice: Contains sulphites