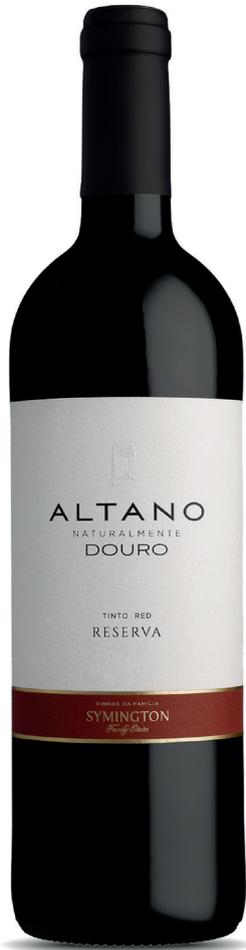


## ALTANO RESERVA DOC DOURO RED 2018



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 19<sup>th</sup> century.

### THE WINE

The fruit for the Altano Reserva red wine comes exclusively from Symington family Quintas, principally those located in the Douro Superior, but also from other vineyards in the Cima Corgo sub-region of the Douro. This Altano Reserva 2018 is made up primarily of Touriga Nacional, complemented by Touriga Franca chosen from vineyards in the Rio Torto Valley, as well as a field blend component from old vines in our Vilařica Valley properties.

### 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 hand-picked grapes are placed in small, shallow 20 Kg open containers. At the winery, the bunches are manually sorted and then gently destemmed. The berries are carefully machine-sorted, and gravity transported to the top of the fermentation vats. There, still whole, they're gently crushed and gravity fed directly into the vats. Fermentations are monitored individually, and temperatures and macerations (plunging, pumping over and rack and return) are adjusted in accordance with each wine in order to tap all the grapes potential. Once alcoholic fermentation is concluded, post-fermentation macerations are employed in order to enhance structure and volume, and to produce a wine with body and character as well as with ageing potential.

### WINEMAKERS

Charles Symington, Pedro Correia and Hugo Almeida.

### PROVENANCE & GRAPE VARIETIES

Symington vineyards in the Douro Superior and Cima Corgo.  
Touriga Nacional (60%); Touriga Franca (20%); Field blend (20%)

### AGEING & PRODUCTION

10 months in American oak barrels of 400L, after which the wine was transferred to steel vats in preparation for bottling, which took place during March 2020.

### STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in bottle until approximately 2028.

### TASTING NOTE

A combination of wild berry and lavender aromas are complemented by a background discreet touch of oak, showing well integrated wood. On the palate the wine is quite muscular, with spice notes and grainy tannins revealing hints of tea and tobacco. The structure is firm and well-balanced and the wine displays vigour and freshness. Will improve further with a few years of bottle age.

### WINE SPECIFICATIONS

Alcohol: 14.5% vol.  
Volatile acidity: 0.60 g/L (acetic acid)  
Total acidity: 5.9 g/L (tartaric acid)  
pH: 3.65  
Total sugars (gluc+fruct): 0.7 g/L  
Colour intensity: 1.3  
Allergy advice: Contains Sulphites  
Compatible with vegetarian and vegan diets