

ALTANO RESERVA DOC DOURO WHITE 2019

THE WINE

The principal component of the Altano Reserva White is the Viosinho, widely regarded as one of the Douro Valley's finest indigenous white grape varieties. The Viosinho grapes are entirely sourced from a Symington family owned vineyard in Provesende at an altitude range of 500 to 600 metres. Other important components are the Rabigato and Gouveio varieties, also sourced from high altitude vineyards from the Murça and Alijó areas. We are able to conserve the necessary acidity, from the points of origin, essential for barrel-fermented wines, which are left on the lees until bottling.

VINTAGE OVERVIEW

We had a very dry and mild winter and spring and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Before the vintage, we experienced fine conditions including some useful rain in late August. Yields were closer to average following the exceptionally small years of 2017 and 2018. A very positive aspect of this harvest was the increased quantity and exceptional quality of the whites, both in terms of the healthy fruit and the balanced maturations. Freshness and liveliness, in contrast to the concentration of recent years, are the hallmarks of the 2019 wines — excellent attributes for quality white wines.

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. Fermentations take place in 500 litre barrels of French and Hungarian oak, with a small touch 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 intervention 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.



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.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Vineyards planted at altitude in the Provesende, Alijó and Murça areas of the Douro. 50% Viosinho; 30% Gouveio; 10% Rabigato and 10% mixed varieties.

AGEING & PRODUCTION

80% of the blend was barrel-fermented *sur lie*. The final blend was then aged for 9 months in new wood (30%) and second year wood (70%). Bottled in August 2020 and then stored in our premises to ensure some bottle-ageing prior to release.

STORAGE & SERVING

Ready for immediate consumption, this wine will continue to develop favourably in

bottle at least until 2025/26. Serve ideally between 10 and 12°C.

TASTING NOTE

Classy, pale golden colour. Kaleidoscopic aromatic range, beginning with hints of flint and gunpowder, delicate traces of vanilla and then crème brûlée, lemon curd and suggestions of passion fruit. Creamily textured on the palate with subtle butterscotch notes combining with lovely citric acidity that underpins and balances the exquisite structure. Layers of complexity resonate in the long, pleasurable aftertaste.

WINE SPECIFICATIONS

Alcohol: 13.9% vol.
Volatile acidity: 0.4 g/L (acetic acid)
Total acidity: 6.0 g/L (tartaric acid)
pH: 3.29
Total sugars (glu+fru): 1.2 g/L
Allergy advice: Contains sulphites