



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.

## ALTANO DOC DOURO WHITE 2021

### 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 19<sup>th</sup> century.

### VINTAGE OVERVIEW

Following a succession of very hot and dry years in the Douro, the 2021 growth cycle and harvest were some of the coolest in recent years. While large areas of Europe experienced extreme heat (with July being the hottest ever recorded in the continent), the Douro experienced an unusually cool summer with none of the heat waves that have become common in the region. Moderate conditions in 2021 encouraged slower, gradual maturations with balanced ripening, while the harvest itself was defined by three key periods of rain impacting our picking schedule. The remarkably cool nights contributed to excellent acidity and very good colour in the wines. The 2021 harvest was drawn out over six weeks, contrastingly sharply with that of 2020, which lasted less than a month.

### 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.

### STORAGE & SERVING

Ready for immediate enjoyment, this wine should preferably be consumed by the end of 2023. Serve ideally between 10°C and 12°C.

### 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 Favaíos areas.  
Malvasia Fina 35%; Moscatel Galego Branco 20%; Viosinho 15%; Arinto 10%; Gouveio 10%; Rabigato 10%.

### TASTING NOTE

Aromas of pineapple, apricot, and wet grass with a fragrant note of orange blossom. Fresh and crisp on the palate with focused white fruit flavours. The taut structure is well defined by expressive acidity, which provides vibrancy and balance. Dry and refreshing aftertaste.

### 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 2022.

### WINE SPECIFICATIONS

Alcohol: 12.5% vol.  
Volatile acidity: 0.2 g/L (acetic acid)  
Total acidity: 6.0 g/L (tartaric acid)  
pH: 3.27  
Total sugars (glu+fru): < 0.6 g/L  
Allergy advice: Contains sulphites  
Compatible with vegetarian and vegan diets