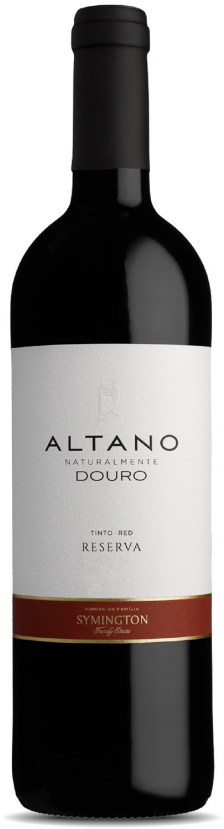
ALTANO
NATURALMENTE
DOURO

WINE DESCRIPTION SHEET

ALTANO RESERVA
DOC DOURO RED 2015



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.

THE WINE

The fruit for the Altano Reserva 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 2015 is made up primarily of Touriga Nacional complemented by a small component of Touriga Franca chosen from vineyards in the Rio Torto Valley.

VINTAGE OVERVIEW

Abundant rainfall at the start of the viticultural year contributed to the replenishment of soil water reserves. This was crucial due to the very dry winter, spring and summer that followed. The spring was one of the hottest and driest of the last three decades. Fortunately, in the Douro Superior where most of the grapes for this wine are sourced, some timely rain came in May, falling evenly and allowing the soil to gradually absorb the precious water. It was of enormous benefit and helped sustain the vines during the very hot, dry months of June and July. August days were relatively cool and the effects of the continuing drought were thus partially offset by these conditions. In particular, the lower than average nocturnal temperatures proved decisive in preserving the natural acidity in the berries.

WINEMAKING

The hand-picked grapes are placed in small, shallow 20 Kg open containers. On arrival at the winery, the bunches undergo an initial manual sorting followed by gentle de-stemming, after which the berries are carefully machine-sorted and placed on conveyors that relay them (without pumping) to the top of the fermentation vats. The berries, still whole, are then gently crushed and gravity fed directly into the vats. Fermentations are monitored individually, and temperatures and macerations (plunging, pumping over, and rack and return procedures) are adjusted in accordance with each wine in order that all the grapes' potential can be tapped. Once alcoholic fermentation is concluded, post-fermentation macerations are employed in order to enhance the wine structure and thus favoring a wine that is full-bodied and complete on the palate, whilst also contributing to the wine's longevity. As the vintage began the crop was in very fine condition: small healthy bunches and berries augured well for structured and concentrated wines.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

The fruit comes principally from the family Quintas in the Vilariça Valley, located in the Douro Superior. 90% Touriga Nacional; 10% Touriga Franca.

AGING & PRODUCTION

12 months in 400 and 300 litre American oak barrels and the balance in stainless steel vats. Bottled in April 2017: 6,464 cases (12x75cl) and 402 Magnum bottles were produced.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favorably in bottle until 2025.

TASTING NOTE

Intense garnet color. Typical Touriga Nacional floral notes — violets and roses. Satisfyingly full-bodied with ripe black fruit flavors, some discreet balsamic notes, and hints of chocolate. The taught, spicy tannins reveal a well-structured wine, ample, and balanced.

WINE SPECIFICATIONS

Alcohol: 14.1% vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 5.5 g/L (tartaric acid)
pH: 3.68
Total sugars (glu+fru): 0.5 g/l
Color intensity: 1.4
Allergy advice: Contains sulphites.

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