ALTANO
NATURALMENTE
DOURO

ALTANO
DOC DOURO WHITE
2017



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

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 19th century.

VINTAGE OVERVIEW

2017 was the second driest year in the Douro and easily the hottest of the last four decades. For the vines' vegetative cycle, between March and September, the cumulative rainfall deficit averaged 50%. The dry, mild winter was followed by the three crucial spring months – March, April and May – that were cumulatively 2.6°C warmer than average. The lack of rain not with standing, the regional grape varieties responded with characteristic resilience, adjusting early on to the exceptionally dry conditions that prevailed from the outset of the year. Unsurprisingly, the precocity of the year's vegetative cycle resulted in the earliest vintage ever recorded; picking starting on August 23rd. Fortunately, the heat abated a little during September, especially nocturnal temperatures, a highly beneficial situation reflected in the high quality of the grapes received in the wineries. The outcome of the vintage surpassed all expectations.

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 (57-61°F). The aging 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.

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 Favaios areas. The grape varieties used are: Malvasia Fina, Viosinho, Rabigato and Moscatel Galego.

AGING & PRODUCTION

Three months in stainless steel vats, with minimal contact with oxygen in order to conserve the aromatic freshness of the wine.

The wine was bottled in December 2017.

STORAGE & SERVING

Ready for immediate enjoyment. Serve ideally between 50-12°C (10-54°F).

TASTING NOTE

Intense pale straw in color, this wine reveals bright wildflower aromas as well as citrus and apple scents. The palate is lively with fresh tropical fruit flavors, which are enhanced and balanced by crisp acidity.

WINE SPECIFICATIONS

Alcohol: 13.1% vol.
Volatile acidity: 0.2 g/L (acetic acid) Total acidity: 5.8 g/L (tartaric acid)
pH: 3.32
Total sugars: 0.9 g/l
Allergy advice: Contains sulfites