ALTANO
NATURALMENTE
DOURO



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.

ALTANO ORGANIC DOC DOURO RED 2016

THE WINE

This Altano Douro Organic red wine is made entirely from organically farmed grapes of a combination of several traditional Douro grape varieties sourced from the Symington family's Douro Valley vineyards, namely those located in the Douro Superior sub-region. This is the hottest and driest area of the Douro and is thus well suited to organic viticulture.

VINTAGE OVERVIEW

An unseasonably warm winter and unseasonably cool spring – both exceptionally wet – were followed by one of the hottest summers on record. At the end of August 40% more accumulated rainfall than the 30-year average was recorded in the Douro and these water reserves attenuated the effects of the very hot and dry summer. Timely rain came to the rescue during two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. Two days of opportune rainfall in mid-September were followed by dry, sunny weather for the remainder of the vintage and the grapes were picked in very fine condition.

WINEMAKING

The hand-picked grapes are placed in small, shallow 44lb open containers. On arrival at the winery, the bunches are manually sorted, destemmed and then gently crushed before being gravity-fed into the stainless-steel fermentation vats. The fermentation temperature and maceration process, using pumping over and rack and return operations, are closely monitored and adjusted for each fermentation so that the potential of each contributing grape variety is fully tapped. The aim is to produce a well-balanced wine with ripened fruit flavors and approachable from a young age.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Symington family organically certified vineyards in the Douro Superior. Grape Varieties: Touriga Franca, Tinta Roriz, Tinta Barroca, Touriga Nacional and Tinto Cão.

AGING & PRODUCTION

6 months in 400 and 225 litre French oak barrels. Bottled early June 2017.
Production: 12,000 cases (12 x 75 cl.).

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favorably in the bottle until 2022.

TASTING NOTE

Intense, garnet color. Beautifully scented, with floral and ripe red fruit aromas. On the palate, the wine shows excellent structure and balance and the fruit is fresh and focused. The elegant long finish denotes the balance afforded by the perfect acidity, a recognizable characteristic of the 2016 vintage.

WINE SPECIFICATIONS

Alcohol: 13.2% vol.
Volatile acidity: 0.5 g/L (acetic acid)
Total acidity: 4.8 g/L (tartaric acid)
pH: 3.67
Total sugars (glu+fru): <0.6 g/l
Color intensity: 1.1
Allergy advice: Contains sulphites.

SYMINGTON
Family Estates