



ALTANO

DOURO

DOC DOURO RED

2014

The Altano D O C Douro wines are produced from traditional grape varieties grown in the Symington family's Douro Valley vineyards. Winemakers since the 19th century, they have lived and worked in the region for generations. Altano Red is an aromatic, medium-bodied wine with red fruit flavours and a smooth finish.

VINTAGE OVERVIEW

The winter of 2013/2014 was rainy and mild with an exceptionally hot February. A wet but warm spring followed, leading to early bud burst and rapid development in the vineyards.

Variable temperatures and thunderstorms in June and July caused some delay in fruit development, but the dry and particularly mild August that followed was ideal for grape maturation.

The vintage began earlier than usual and although there was some rain during harvest, the grapes were picked perfectly ripe, making for some very good wines.

VINIFICATION

This wine is fermented in stainless steel vats with pumping over and soft maceration at low temperatures (22-24°C) in order to extract colour and aromas and limit tannin extraction.

WINEMAKERS

Charles Symington and Pedro Correia.

AGEING

Stainless steel vats and 400, 300 and 225 litre aged French and American oak casks.

BOTTLING

The wine was bottled from January 2016.

AGEING POTENTIAL

5 years.

GRAPE ORIGINS

This wine is made exclusively from vineyards owned by the Symington family, which are principally located in the prime Cima Corgo and Douro Superior (Vilarica) sub-regions of the Douro Valley.

GRAPE VARIETIES

Touriga Franca, Tinta Roriz and Tinta Barroca.

COLOUR

Deep garnet.

AROMA

Fruity, spicy and floral.

MOUTH-FEEL

Medium-bodied, well balanced with sweet tannins.



ANALYSIS

Alcohol: 13.5% vol.
Volatile acidity:
0.5 g/L (acetic acid)
Total acidity:
5.0 g/L (tartaric acid)
pH: 3.71
Total sugars (glu+fru):
0.6 g/l



SYMINGTON
Family Estates