



ALTANO

PORTUGAL · DOURO · NATURALLY

ALTANO QUINTA DO ATAÍDE DOURO DOC RESERVA 2012

ALTANO ATAÍDE RESERVA

The Altano Ataíde Reserva is made exclusively from Touriga Nacional grapes, from the Symington family's Quinta do Ataíde vineyard, located in the beautiful and remote Vilaríça Valley (Douro Superior, Portugal).

This vineyard has achieved an ideal maturity, enabling the production of very fine wines that express the distinctive character of the Touriga Nacional (fragrant, violet aromas; rich blackberry flavours) and also that of the Vilaríça terroir.

VINTAGE OVERVIEW

The year of 2012 was unusually dry. By the end of February, most of the Douro Region was in an extreme drought situation.

The vines, under stress since the beginning of the cycle, developed very short shoots, with a small number of leaves. This, combined with a low number of bunches, reduced the water requirement for the vine. Such response and the fact that it was a relatively mild year, especially during the summer months, helped the vines to remain active, allowing the grapes to achieve a good phenolic maturation and still maintaining a fresh and intense aromatic profile.

GRAPE VARIETY

100% Touriga Nacional.

VINIFICATION

The grapes were harvested by hand into 20 Kg containers. At the winery the grape bunches were sorted and gently destemmed. The whole berries were sorted again and then transported by gravity into stainless steel fermenting vats, being crushed just as they entered the vat. The fermentation temperatures and the maceration process, through pumping over and rack and return procedures, were closely monitored and adjusted for each individual fermentation, so that the wine would reflect all the potential of the particular grapes. Following the alcoholic fermentation there was a post-fermentation maceration, to extract tannins from the pips, which complement the skin tannins, developing a broader and more substantial structure.

Ageing

13 months in American oak barrels of 400 and 300L and 3 months in stainless steel vats.

Bottling

April 2014

Total Production

3.950 cases 12 x 75cl

Analysis

Alcohol: 13,2% vol.

Volatile acidity: 0,63 g/L (acetic acid)

Total acidity: 5,3 g/L (tartaric acid)

pH: 3,67

Total sugars (glu+fruct): 0,5 g/l

Colour intensity: 1,5

Consumption

Benefiting from some time in bottle, during which it will develop additional complexity and elegance, we recommend that you enjoy it from the end of 2016 onwards.

Winemakers

Charles Symington and Pedro Correia.

Tasting Note

Colour: Deep red

Aroma: Intense and complex: flowers and ripe blackberry fruits, chocolate and spices

Mouth-feel: Full bodied. Broad and well balanced.

Finish: Long and persistent

Ageing potential: 10 years

