



# ALTANO DOURO

## DOC DOURO RED RESERVA

2013

The Altano DOC 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. Made from 100% Touriga Nacional, Altano Reserva is a full-bodied wine with complex black-fruit aromas, hints of chocolate and spices, and a long, lingering finish.

### VINTAGE OVERVIEW

The Demarcated Douro Region experienced atypical weather conditions throughout the 2012/2013 agricultural year.

The winter was drier than usual with large variations in temperature that significantly delayed the maturation of the vines. This was followed by a hot and very dry summer. The vintage began in high temperatures and later than usual, accompanied by rain and thunderstorms at the end of September and beginning of October. As such, the harvest was a challenge that was only overcome by the accompaniment and intent monitoring of the vines and the implementation of careful vinification processes.

### VINIFICATION

The grapes were hand-picked into small carrying containers. There was an initial hand sorting of the bunches, followed by gentle destemming. The whole berries were again hand-sorted, crushed and gravity fed into stainless steel fermenting vats. The temperature for each individual fermentation and maceration (pumping over and rack and return) was carefully monitored and adjusted in order for the wine to reflect the full potential of the grapes. Alcoholic fermentation was followed by post-fermentation maceration in order to extract tannins from the seeds, which compliment the skin tannins to develop a broader and more substantial structure to the wine.

### AGEING

11 months in 400 and 300 litre American oak casks and 3 months in stainless steel vats.

### BOTTLING

April 2015. 40.860 bottles x 75 cl.  
500 bottles x 150 cl.

### AGEING POTENTIAL

10 years.

### GRAPE VARIETIES

100% Touriga Nacional.

### WINEMAKERS

Charles Symington and Pedro Correia.

### COLOUR

Deep red.

### AROMA

Intense, complex and floral, with flavours of ripe red fruit and bergamot and notes of chocolate and spices.

### MOUTH-FEEL

Full-bodied, with depth and equilibrium.



### ANALYSIS

Alcohol: 13.55% vol.  
Volatile acidity:  
0.5 g/L (acetic acid)  
Total acidity:  
5.3 g/L (tartaric acid)  
pH: 3.60  
Total sugars (glu+fru):  
0.6 g/l  
Colour intensity: 1.3



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