



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 RESERVA DOC DOURO RED 2017

THE WINE

The fruit for the Altano Reserva red wine comes exclusively from Symington family Quintas, principally those located in the Douro Superior, but also from other vineyards in the Cima Corgo sub-region of the Douro. This Altano Reserva 2017 is made up primarily of Touriga Nacional, complemented by Touriga Franca chosen from vineyards in the Rio Torto Valley, as well as a field blend component from old vines in our vale da Vilariça properties.

VINTAGE OVERVIEW

2017 was the second driest year on record in the Douro and the hottest of the last four decades. Between March and September, the cumulative rainfall deficit averaged 50%. The dry, mild winter was followed by a hot spring, with seasonal temperatures 2.6 °C above the average. However, the resilient regional grape varieties adjusted early on to the exceptionally dry conditions that prevailed from the outset of the year. The precocity of the year's vegetative cycle resulted in the earliest vintage ever recorded. The heat abated during September, especially nocturnal temperatures, a highly beneficial situation reflected in the very high quality of the grapes received in the winery. The outcome of the vintage surpassed all expectations.

WINEMAKING

The hand-picked grapes are placed in small, shallow 20 Kg open containers. At the winery, the bunches are manually sorted and then gently destemmed. The berries are carefully machine-sorted, and gravity transported to the top of the fermentation vats. There, still whole, they're gently crushed and gravity fed directly into the vats. Fermentations are monitored individually, and temperatures and macerations (plunging, pumping over and rack and return) are adjusted in accordance with each wine in order to tap all the grapes potential. Once alcoholic fermentation is concluded, post-fermentation macerations are employed in order to enhance structure and volume, and to produce a wine with body and character as well as with ageing potential.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Symington vineyards in the Douro Superior and Cima Corgo.
40% Touriga Nacional, 30% Touriga Franca, 30% old vines (field blend).

AGEING & PRODUCTION

10 months in American and French oak barrels of 400L, after which the wine is transferred to steel vats prior to bottling, which took place in May 2019.
7,255cases (12x75cl) and 350 magnums.

STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in bottle until 2027.

TASTING NOTE

Deep, crimson colour. The aromas combine red fruits (raspberry/strawberry) with floral rock rose and smoky nuances. On the palate, the wine reveals fleshy, rounded and textured fruits of the forest flavours, wrapped in a muscular structure, balanced and focused by fine acidity. Long, supple and exquisitely fresh finish.

WINE SPECIFICATIONS

Alcohol: 14.6% vol.
Volatile acidity: 0.6 g/L (acetic acid)
Total acidity: 5.4 g/L (tartaric acid)
pH: 3.74
Total sugars (glu+fru): 0.8 g/l
Colour intensity: 1.2
Allergy advice: Contains sulphites.