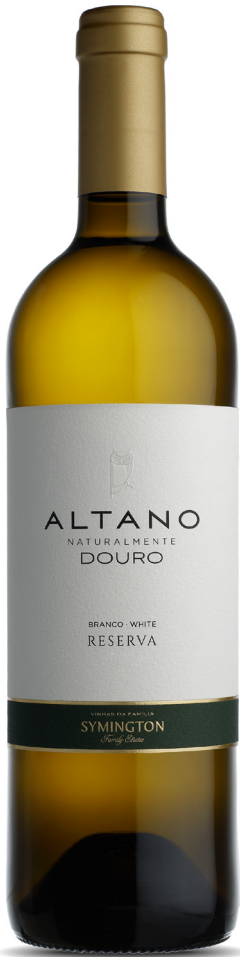


ALTANO RESERVA DOC DOURO WHITE 2018



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.

THE WINE

The principal component variety of the Altano Reserva White is the Viosinho, widely regarded as one of the Douro Valley's finest indigenous white grape varieties. The Viosinho grapes are entirely sourced from a Symington family owned vineyard in Provesende at an altitude range of 500 to 600 metres. Other important components are the Códéga do Larinho, Rabigato and Gouveio varieties, also sourced from high altitude vineyards from the Murça and Alijó areas. We are able to conserve the necessary acidity, from the points of origin, essential for barrel-fermented wines, which are left on the lees until bottling.

VINTAGE OVERVIEW

Although 2018 started off very dry, with the soils parched by the previous year's rainfall deficit, the spring heralded abundant rain with the months between March and June all recording above-average precipitation. Soil water reserves were amply replenished, a good position to be in for the vines' growing and ripening cycles. The wet, cool spring and generally unsettled atmospheric conditions continued into the summer and resulted in a diminishing of the crop size. Inevitably, the growth cycle of the vine was delayed by a few weeks, but a hot and dry August put maturations back on track. Climatic conditions in early September favoured balanced ripening of the berries with good levels of acidity that are reflected in the wine's balance. Yields were very low, but that favoured the high quality that the wines reveal.

WINEMAKING

The Altano Reserva White is a barrel fermented wine, which benefits from the combination of refreshing acidity and nicely balanced grapes sourced from high altitude vineyards. The fermentation method and type of ageing favour wines with good volume, smoothness, structure and complexity. Grapes picked at the optimum moment of ripeness are gently pressed and the juice obtained is subsequently clarified. Alcoholic fermentation starts in stainless steel vats and then continues in oak wood barrels. Fermentations take place in 500 litre barrels of French and Hungarian oak, with a small touch of Acacia wood. Once the bâtonnage process is concluded, following completion of alcoholic fermentation, malolactic fermentation is avoided in order to preserve acidity. A minimal intervention approach then follows until the moment of bottling and the final blend is only decided at the last moment, when the finest barrels are selected.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Vineyards planted at altitude in the Provezende, Alijó and Murça areas of the Douro. 47% Viosinho; 35% Códéga do Larinho; 10% Rabigato; 8% Gouveio.

AGEING & PRODUCTION

80% of the blend was barrel-fermented sur lie. The final blend was then aged for 10 months in new wood (40%) and second year wood (60%). Bottled in August 2019 and then stored in our premises to ensure some bottle-ageing prior to release.

STORAGE & SERVING

Ready for immediate consumption, this wine will continue to develop favourably in bottle at least until 2024. Serve ideally between 10 and 12°C.

TASTING NOTE

The range of aromas combine subtle vanilla notes with attractive citrus scents of lime and lemon. On the palate the well-defined acidity provides great balance to the creamily textured and well-structured wine. White plum and apricot flavours are complemented by hints of white pepper. With some bottle age, the wine will gain greater complexity and elegance.

WINE SPECIFICATIONS

Alcohol: 13.0% vol.
Volatile acidity: 0.4 g/L (acetic acid)
Total acidity: 6.1 g/L (tartaric acid)
pH: 3.18
Total sugars (glu+fru): 0.9 g/l
Allergy advice: Contains sulphites.