

ALTANO
REWILDING EDITION
DOC DOURO RED
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

This Altano DOC Douro red wine is made from a combination of several traditional Douro grape varieties sourced from the Symington family's Douro Valley vineyards, principally those located in the Cima Corgo and Douro Superior subregions.

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 wine is fermented in stainless steel vats with pumping over and soft macerations at low temperatures (22-24°C) aiming to extract colour and aromas and limit tannin extraction in order to produce a wine that favours fresh, floral aromatics and ripe fruit flavours.

WINEMAKERS

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

STORAGE & SERVING

This wine is made for drinking young and once bottled it is ready to be consumed. However, the grape varieties in its make up provide a structure that ensures the wine will develop favourably in bottle for up to four years.

PROVENANCE & GRAPE VARIETIES

Made from grapes grown in Symington family vineyards in the remote, easternmost reaches of the Douro Valley. Grapes are partially sourced from some higher altitude vineyards to produce wines with a fresh, elegant and fruit-driven profile.

Three grape varieties define this wine: Touriga Franca (fresh and floral aromatics; Tinta Roriz (bright, rich red fruit flavours) and the Tinta Barroca (structure, substance and vigour).

TASTING NOTE

Vibrant and pure red fruit aromas combined with floral rock rose scents, expressing the Mediterranean woodland and scrub of the Douro wine country. Mouth-filling and flavoursome, while simultaneously supple, the ripe fruit is well-balanced by crisp acidity and spicy tannins.

AGEING & PRODUCTION

The wine is stored in stainless steel vats after the harvest to conserve the bright fruity aromas and tastes and is then aged briefly in used French and American oak barrels of 400 L, this larger than usual size ensuring that the wood subtly complements the fruit.

Bottled from November 2020.

WINE SPECIFICATIONS

Alcohol: 13.8% vol.
Volatile acidity: 0.5 g/dm³ (acetic acid)
Total acidity: 5.3 g/dm³ (tartaric acid) pH: 3.68
Total sugars (glu+fru): 0.7 g/dm³
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets