

ALTANO
DOC DOURO WHITE
2016



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 wine comes from the Douro Valley in northern Portugal and is produced from grapes grown in higher altitude vineyards where cooler temperatures provide the ideal conditions for the even maturation of white grapes. The result is a zesty, aromatic wine with tropical fruit flavours and a refreshing crisp acidity.

VINTAGE OVERVIEW

An unseasonably warm winter and unseasonably cool spring – both exceptionally wet – were followed by one of the hottest summers on record. At the end of August 40% more accumulated rainfall than the 30-year average was recorded in the Douro and these water reserves attenuated the effects of the very hot and dry summer. Timely rain came to the rescue during two days in late August, refreshing the vines straining from the heat and putting maturations back on track. Phenolic ripeness was reached with relatively low Baumés, proving excellent for balanced, elegant wines. Two days of opportune rainfall in mid September were followed by dry, sunny weather for the remainder of the vintage and the grapes were picked in very fine condition.

WINEMAKING

After de-stemming and a light crushing, some contact between the must and the skins is encouraged in order to extract the desired aromatic compounds. After clarification, the must is fermented in stainless steel vats at 14-16°C. The ageing process in tanks is carried out with minimal contact with oxygen, in order to ensure maximum preservation of the primary aromas.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Made principally from grapes sourced from the Symington family owned Quinta da Fonte Branca near Lamego. The grape varieties used are: Malvasia Fina, Viosinho, Rabigato and Moscatel Galego.

AGEING & PRODUCTION

Three months in stainless steel vats, with minimal contact with oxygen in order to conserve the aromatic freshness of the wine. The wine was bottled in January 2017.

STORAGE & SERVING

Ready for immediate enjoyment, this wine should be consumed until 2018. Serve ideally between 10 and 12°C.

TASTING NOTE

Bright pale straw in colour, this wine reveals vibrant aromas of passion fruit and pineapple with a subtle touch of vanilla. Exuberantly fresh on the palate, it delivers focused citrus and green apple flavours with a hint of melon, underscored by crisp acidity.

WINE SPECIFICATIONS

Alcohol: 12.7% vol.
Volatile acidity: 0.29 g/L (acetic acid)
Total acidity: 6.5 g/L (tartaric acid)
pH: 3.25
Total sugars (glu+fru): 0.6 g/l
Allergy advice: Contains sulphites