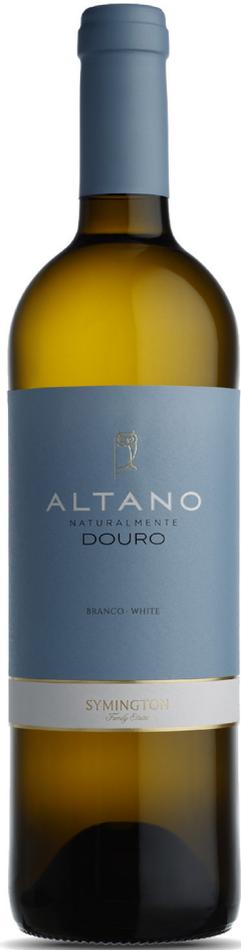


ALTANO
DOC DOURO WHITE
2019



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. Altano is made by the Symington family, wine producers in the Douro Valley since the 19th century.

VINTAGE OVERVIEW

We had a very dry and mild winter and spring and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Before the vintage, we experienced fine conditions including some useful rain in late August. Yields were closer to average following the exceptionally small years of 2017 and 2018. A very positive aspect of this harvest was the increased quantity and exceptional quality of the whites, both in terms of the healthy fruit and the balanced maturations. Freshness and liveliness, in contrast to the concentration of recent years, are the hallmarks of the 2019 wines — excellent attributes for quality white wines.

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.

STORAGE & SERVING

Ready for immediate enjoyment, this wine should preferably be consumed by the end of 2021. Serve ideally between 10°C and 12°C.

PROVENANCE & GRAPE VARIETIES

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

TASTING NOTE

Bright aromas of pineapple and peach with discreet undertones of vanilla and banana. Wonderfully fresh on the palate with apricot and peach flavours balanced by a zesty citric acidity which gives effortless balance.

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 2020.

WINE SPECIFICATIONS

Alcohol: 12.8% vol.
Volatile acidity: 0.2 g/L (acetic acid)
Total acidity: 6.0 g/L (tartaric acid)
pH: 3.29
Total sugars (glu+fru): 0.6 g/l
Allergy advice: Contains sulphites
Compatible with vegetarian and vegan diets