



PRODUCER PROFILE

Estate owned by: Dieter Bohrmann and Jorge Serodio Borges
Winemaker: Jorge Serodio Borges
Total acreage under vine: 100
Estate founded: 1991
Winery production: 30,000 Bottles
Region: DOC Douro
Country: Portugal

Passadouro Tinto 2014

WINE DESCRIPTION

Passadouro Tinto is sourced from the schistous Passadouro and Sibia vineyards in the Cima Corgo region of the Douro. The grape varieties used are Touriga Nacional, Tinta Roriz, and Touriga Franca with an average vine age of 30 years. The wine is fermented in stainless steel tanks and then aged in 20% new French oak for 18 months.

TASTING NOTES

Deep red in color, this wine features aromas of ripe blackberry, spice, and minerality. The palate is balanced with silky tannins.

FOOD PAIRING

Pair with veal chops, osso bucco, or smoked gouda.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Passadouro and Sibio vineyards
Vineyard size:	100
Soil composition:	Schist
Training method:	Guyot and Royat
Elevation:	330-1,155 feet
Vines/acre:	1,400
Yield/acre:	1.8 tons
Exposure:	Northern/Southern
Year vineyard planted:	1952 - 2001
Harvest time:	September
First vintage of this wine:	1980
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	Tinta Roriz, Touriga Franca, Touriga Nacional
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	79 °F
Maceration technique:	Pumpovers
Length of maceration:	11 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	80% used and 20% new
Type of oak:	French
Length of aging before bottling:	18 months
Total SO ₂ :	59

ANALYTICAL DATA

Alcohol:	13.8
Acidity:	5.3