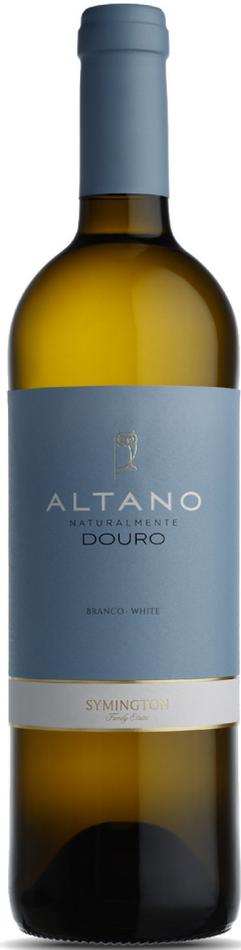


ALTANO  
DOC DOURO WHITE  
2019



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 19<sup>th</sup> century.



#### THE WINE

This wine comes from the Douro Valley in northern Portugal. It 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 flavors and refreshingly crisp acidity. Altano was made by the Symington family, wine producers in the Douro Valley since the 19th century.

#### VINTAGE OVERVIEW

We had a dry and mild winter and spring, and by late summer, the vines needed water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by colder summer conditions, attenuating the lack of water. Before the vintage, we experienced exceptional circumstances, including some useful rain in late August. Yields were closer to average following the minimal years of 2017 and 2018. A 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 maturation. In contrast to the concentration of recent years, freshness and liveliness 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 to extract the desired aromatic compounds. After clarification, the need is fermented in stainless steel vats at 14-16°C. The aging process in tanks is carried out with minimal contact with oxygen, 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

They are made from grapes sourced from the Symington family-owned Quinta da Fonte Branca near Lamego and vineyards in the Alijó and Favaio 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.

#### AGING & PRODUCTION

Three months in stainless steel vats, with minimal contact with oxygen to conserve the aromatic freshness of the wine. The wine was bottled in January 2020.

#### WINE SPECIFICATIONS

"Farming Practices: Sustainable and Made with Organic Grapes."  
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