



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.

 @AltanoDouro



WINE DESCRIPTION SHEET

ALTANO DOURO RED 2023

Naturally elegant

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.

THE YEAR

Abundant rainfall during the first half of the winter reversed the severe drought of 2022, replenishing soil water levels satisfactorily. Although February to April was an exceptionally dry and mild period, generous late spring rainfall in May and June sustained the vines over the ripening cycle. While much of Europe was blasted by extreme heatwaves during the summer, July temperatures in Portugal were close to normal and in the Douro fractionally below average. Although there was virtually no rainfall in the Douro during July and August, reasonable soil moisture, combined with comparatively moderate temperatures, favoured good levels of acidity, balanced maturations, and good phenolic development. Perfectly timed rain in early September provided a great start to the vintage, and we picked under fine conditions during the first half of the month. From mid-September, excessive rainfall affected later ripening grapes, but many of our finest vineyard parcels had been picked before the rain, enabling us to produce some very fine wines.

PROVENANCE

The fruit comes from the family quintas in the Cima Corgo and Douro Superior.

GRAPE VARIETIES

40% Touriga Franca, 30% Tinta Barroca, 30% Tinta Roriz

WINEMAKING

The wine is fermented in stainless steel vats with pumping over and soft macerations at low temperatures (23-25°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.

MATURATION METHOD

Stainless steel vats and used 400 litre French oak barrels.

WINEMAKER

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

TASTING NOTES

Aromas of red and black berry fruits with a touch of pine and rockrose fragrance (a flowering shrub common in the Douro). Well-structured with round, spicy tannins, complemented by fine acidity which emphasises the crisp, fruity character. Great with spicy food and pasta dishes.

STORAGE

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle.

INFORMATION

Year of Bottling: 2025
Alcohol: 14 %
Acidity: 6.3 g/l (tartaric acid)
Volatile Acidity: 0.7 g/l (acetic acid)
pH: 3.67
Residual Sugar: 0.9 g/l
Energy Value: 83 Kcal / 100ml ; 345KJ / 100ml
Carbohydrates: 1.2 g/100ml
Allergens: Contains sulphites.
Vegetarian: Yes
Vegan: Yes
Bottle Weight: 420 g