



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 ROSÉ 2025

Naturally aromatic

THE WINE

Made from grapes carefully selected by our winemaking team from different locations across the Douro Demarcated Region (RDD), where the Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão varieties were picked at their optimum ripeness – slightly earlier than usual – to ensure a favourable balance between natural sugars and acidity. These varieties revealed their distinctive character, coming together in a rosé that offers fresh aromas and a smooth, elegant flavour. This is a pale rosé wine, with an appealing colour, ideal for informal enjoyment during the warmer months, whether paired with light meals or simply served as a refreshing aperitif.

THE YEAR

2025 tested the resilience of our vines to the limit. As the vintage began in the final days of August, there were concerns that the prolonged summer drought and extreme heat would compromise final ripening. By the end of August, the Douro had a 35% rainfall deficit compounded by successive heatwaves, the last of which was particularly severe: for ten consecutive days in early August, maximum temperatures exceeded 40°C. From mid-August, the weather shifted dramatically; temperatures fell steadily, and by month's end both days and nights became distinctly cooler, this pattern extending into September. This proved to be the critical turning point of the vintage, with the cooler conditions perfect for complete and balanced ripening, and despite the ongoing lack of rain, maturations progressed perfectly with the grapes showing good balance between sugars and acidity, ideal phenolic development and surprisingly little dehydration. This was one of the smallest vintages of the last 40 years and yields were well down, delivering concentrated but balanced wines of very high quality.

PROVENANCE

Vineyards mostly located at higher altitudes, allowing better control over the development of acidity and colour in the musts.

GRAPE VARIETIES

35% Tinta Roriz, 30% Touriga Franca, 20% Touriga Nacional, 15% Tinto Cão.

WINEMAKING

The whole grapes are gently pressed after destemming. The clarified must is prepared in advance to promote a balanced and clean alcoholic fermentation, which takes place at around 16°C until all sugars are fully fermented. The separate fermentations of individual grape varieties produce wines with unique characteristics, which, when blended in the right proportions, allow us to achieve the desired final profile in terms of colour, aroma, and flavour.

MATURATION METHOD

Storage in vats in contact with the lees, with weekly batonnage to enhance mouthfeel volume.

WINEMAKER

Charles Symington, Pedro Correia and Daniel Toscano.

TASTING NOTES

The great aromatic freshness first suggests strawberry with secondary notes of loquat and red plum. Equally fresh and zesty on the palate with herbal touches and some watermelon. Refreshing aftertaste with a very pleasant sense of spice.

STORAGE

At its optimal drinking point, this wine is best enjoyed now.

INFORMATION

Year of Bottling: 2026
Alcohol: 12 %
Acidity: 5.8 g/l (tartaric acid)
Volatile Acidity: 0.2 g/l (acetic acid)
pH: 3.39
Residual Sugar: < 0.6 g/l
Energy Value: 68 kcal/100 ml or 284KJ/100 ml
Carbohydrates: 0.7 g/100ml
Vegetarian: Yes
Vegan: Yes
Bottle Weight: 420 g