



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 BIO RED 2023

THE WINE

This Altano Douro Organic red wine is made entirely from organically farmed grapes of a combination of several traditional Douro grape varieties sourced from the Symington family's Douro Valley vineyards, namely those located in the Douro Superior subregion. This is the hottest and driest area of the Douro and is thus well suited to organic viticulture.

THE YEAR

The three months leading up to the vintage were among the hottest and driest ever recorded in the Douro, with a succession of heatwaves, unprecedented in their scope and duration. We had – until the end of August – 70% less rainfall than the 30-year average and the soils were visibly parched. However, it was quite extraordinary just how well the vines were looking with few vineyards showing signs of hydric stress – a testament to their resilience and adaptability to harsh conditions. September brought a considerable drop in temperatures both by day and by night, and the importance of this cannot be overstated, easing the strain on the vines, and providing propitious conditions for maturations to progress. It is incredible that the Douro has come through such trying conditions, delivering wines at a level of quality that many would not have believed possible at the start of the vintage.

PROVENANCE

Organically certified vineyards planted in the Vilarica Valley.

GRAPE VARIETIES

65% Touriga Nacional, 20% Touriga Franca, 15% Alicante Bouschet

WINEMAKING

The hand-picked grapes are placed in small containers for transport to the winery, where an initial bunch sorting is carried out before destemming. The grapes are then gently crushed and carefully transferred, without pumping, using gravity, into the fermentation vats. Each fermentation is individually monitored, with temperature and maceration adjustments made accordingly, based on twice-daily sensory analysis, ensuring that each wine preserves the full potential of the grapes from which it is made. The aim is to produce a well-balanced, fruity, harmonious wine that is easy to drink.

MATURATION METHOD

Six months in French and Hungarian oak barrels, contributing to a more favourable natural stabilization and enhancing its organoleptic characteristics.

WINEMAKER

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

TASTING NOTES

Distinctly fragrant rose garden aroma with secondary scents of rockrose (flowering shrub common in the Douro) and clove, as well as red and black berries. Very inviting palate, at the same time robust and silky textured, revealing layers of wild berry, spice and herb flavours. Structured and balanced, a good match with flavoursome food.

STORAGE

Ready for immediate enjoyment, this wine will continue to develop favourably in bottle for another 3 to 4 years following its date of bottling.

INFORMATION

Year of Bottling: 2025
Alcohol: 13 %
Acidity: 5.5 g/l (tartaric acid)
Volatile Acidity: 0.6 g/l (acetic acid)
pH: 3.64
Residual Sugar: 0.7 g/l
Energy Value: 76 Kcal/100 ml
Carbohydrates: 0.9 g/100ml
Allergens: Contains sulphites.
Vegetarian: Yes
Vegan: Yes
Organic: Yes
Bottle Weight: 420 g