

Altano

Douro Red

THE FACTS

COUNTRY: Portugal

REGION: Douro

APPELLATION: Douro

CEPAGE: 40% Touriga Franca, 30% Tinta Borroca, 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.

ALCOHOL BY VOLUME: 13.5%

THE STORY

Altano is produced by the Symington family, known for their long and distinguished history of producing premium Vintage Ports in the Douro. As a natural extension of their interest in and dedication to the Douro Valley, the Symingtons began producing Douro DOC table wines seriously in 1999.

PHILOSOPHY: Symington Family Estates is a certified B-Corp, committed to sustainable winemaking, working actively to protect natural ecosystems, limit carbon emissions, and support the local communities in the regions where they work.

THE ADJECTIVES

OVERALL: Elegant & fruity

AROMAS / FLAVORS: red fruits & spices

MOUTHFEEL: Floral with soft texture

THE SELLING POINTS

AWARDS: 90pts Wine Spectator

PAIRINGS: Pairs well with

