

QUINTA DO ATAÍDE

DOC DOURO QUINTA DO ATAÍDE

2014

Quinta do Ataíde red wine is made from organically farmed grapes grown on this fine 81-hectare vineyard that is situated in the remote Vilariga Valley of the Douro Superior. The Vilariga is a unique location, having a softly undulating landscape of traditional Douro schist based soils, mixed with some alluvial clay, that helps preserve moisture for the vines. These vineyards are in complete contrast to the steeply terraced slopes of the main Douro valley. Rainfall is low at about 500mm per year with very cold winters and hot summers. The combination of these factors contribute to the making of exceptional Douro wines that have wonderful aromas and concentrated colour and flavours. The vineyards at Quinta do Ataíde played a key role in the recovery of Touriga Nacional in the early 1980's. It was here that the first clonal selection of Touriga Nacional was planted in the Douro and cuttings from these vines have been used in many new plantings across Portugal. Now, with some 30 years of age, these Ataíde vineyards are producing wonderfully elegant wines that reflect the Douro's great winemaking tradition and the unique identity of the Vilariga 'terroir'.

VITICULTURAL YEAR AND HARVEST

The winter of 2013/14 was wet but relatively mild, with an exceptionally mild February. The weather remained warm and wet into the spring. These conditions brought forward the vines' vegetative cycle and resulted in rapid development of the vineyards. June and July brought unsettled weather with thunderstorms and significant temperature swings that caused a slowing of the growth cycle. However, a dry and cool August allowed the vines to recover. The grapes were riper a little earlier than normal and harvesting began in the first few days of September. The forecast for the month was changeable and it was necessary to avoid sporadic rain. The Vilariga Valley has very low annual rainfall in comparison to the rest of the Douro and the Ataíde grapes were picked in perfect condition, but produced just 1.03 kg per vine in 2014.

WINEMAKING

The Ataíde grapes are picked into 20 Kg boxes which are taken to the Adega de Reservas winery at Quinta do Sol. On arrival the bunches are hand sorted and then gently destemmed, after which the berries are placed into a small container that is lifted to the top of the fermentation tank, thus avoiding any form of pumping. Only then are the berries crushed as they fall into the tank. Fermentations are monitored individually and temperatures and maceration procedures; plunging, pumping over and delestage, are adjusted in accordance with each fermenting tank in order to maximise the grapes' potential. Once alcoholic fermentation is concluded, post-fermentation macerations are employed so as to extract the mature, soft tannins from the pips, which will complement the tannins extracted from the grape skins, thus favouring a wine that is full-bodied and complete on the palate, whilst also contributing to the wine's longevity. Following the malolactic fermentation in stainless steel vats, the 2014 wines were aged in 400 litre French oak barrels for 8 months. A selection of traditional Douro grape varieties has been used to make this wine; Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz and Tinto Cão.

WINEMAKERS

Charles Symington and Pedro Correia.

GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão.

PRODUCTION

End of March 2016
2,000 cases (12 x 75 cl.).

TASTE

The 2014 Ataíde Douro red wine has very attractive aromas of ripe red fruits, scented with red plum and thyme. On the palate, this wine is spicy and savoury, with good weighty flavours balanced with peppery tannins and good acidity.



ANALYSIS

Alcohol: 14.3% vol.
Volatile acidity:
0.6 g/L (acetic acid)
Total acidity:
5.5 g/L (tartaric acid)
pH: 3.64
Total sugars (glu+fru):
1.0 g/l
Baumé: 1.3

SYMINGTON
Family Estates

QUINTA DO ATAÍDE

DOC DOURO QUINTA DO ATAÍDE VINHA DO ARCO 2014

Quinta do Ataíde 'Vinha do Arco' is made from organically farmed Touriga Nacional grapes grown on this fine 81-hectare vineyard situated in the remote Vilariça Valley of the Douro Superior. The Vilariça is a unique location, having a softly undulating landscape of traditional Douro schist based soils, mixed with some alluvial clay, that helps preserve moisture for the vines. These vineyards are in complete contrast to the steeply terraced slopes of the main Douro valley. Rainfall is low at about 500mm per year with very cold winters and hot summers. The combination of these factors contribute to the making of exceptional Douro wines that have wonderful aromas and concentrated colour and flavours. The vineyard at Quinta do Ataíde played a key role in the recovery of Touriga Nacional in the early 1980's. It was here that the first ever clonal selection of Touriga Nacional was planted in the Douro, and cuttings from these vines have been used in many new plantings across Portugal. Now, with over 30 years of age, the pioneering Touriga Nacional 'Vinha do Arco' vineyard covers 13.75 hectares and is producing wonderfully elegant wines that reflect the Douro's great winemaking tradition and the unique identity of the Vilariça 'terroir'.

VITICULTURAL YEAR AND HARVEST

The winter of 2013/14 was wet but relatively mild, with an exceptionally mild February. The weather remained warm and wet into the spring. These conditions brought forward the vines' vegetative cycle and resulted in rapid development of the vineyards. June and July brought unsettled weather with thunderstorms and significant temperature swings that caused a slowing of the growth cycle. However, a dry and cool August allowed the vines to recover. The grapes were riper a little earlier than normal and harvesting began in the first few days of September. The forecast for the month was changeable and it was necessary to avoid sporadic rain. The Vilariça Valley has very low annual rainfall in comparison to the rest of the Douro and the Ataíde Touriga Nacional grapes was picked in perfect condition, but produced just 1.04 kg per vine in 2014.

WINEMAKING

The Ataíde grapes are picked into 20 Kg boxes which are taken to the Adega de Reservas winery at Quinta do Sol. On arrival the bunches are hand sorted and then gently destemmed, after which the berries are placed into a small container that is lifted to the top of the fermentation tank, thus avoiding any form of pumping. Only then are the berries crushed as they fall into the tank. Fermentations are monitored individually and temperatures and maceration procedures; plunging, pumping over and delestage, are adjusted in accordance with each fermenting tank in order to maximise the grapes' potential. Once alcoholic fermentation is concluded, post-fermentation macerations are employed so as to extract the mature, soft tannins from the pips. Some of the Quinta do Ataíde Vinha do Arco grapes are fermented in new French oak barriques, the maceration being effected by plunging with macacos and by hand. This technique, employed on perfectly ripened grapes, results in wines with great structure and body. Following the malolactic fermentation, the finest Touriga Nacional wines from Vinha do Arco were aged in new 400 litre French oak barrels for 10 months prior to bottling.

WINEMAKERS

Charles Symington and Pedro Correia.

GRAPE VARIETIES

100% Touriga Nacional

PRODUCTION

March 2016

1,000 cases (12 x 75 cl.).

TASTE

Classic Touriga Nacional aromas of dark red fruit with hints of smoky spice. Full-bodied with fine juicy tannins and touches of raspberry, blackcurrant and a well balanced acidity. This wine will age exceptionally well.



ANALYSIS

Alcohol: 14.3% vol.
Volatile acidity:
0.5 g/L (acetic acid)
Total acidity:
5.3 g/L (tartaric acid)
pH: 3.65
Total sugars (glu+fru):
0.9 g/l
Baumé: 1.5

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