



Quinta do Ataíde wines are made from organically farmed grapes grown on this fine 81-hectare vineyard that is 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.

## QUINTA DO ATAÍDE DOC DOURO RED

2014

### THE WINE

Made from vineyards in complete contrast to the steeply terraced slopes of the main Douro Valley, where rainfall is low at about 500 mm per year with very cold winters and hot summers. The combination of these factors contributes to the making of an exceptional wine that has wonderful aromas and concentrated colour and flavours, reflecting the Douro's great winemaking tradition and the unique identity of the Vilariça terroir.

### VINTAGE OVERVIEW

The winter of 2013/14 was wet but relatively mild, with an exceptionally warm 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 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 grapes were picked in perfect condition, but produced just 1.03 kg per vine in 2014.

### WINEMAKING

The Ataíde grapes are picked into 20kgs 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 maximize the grapes potential. Once alcoholic fermentation is concluded, post-fermentation macerations are employed so as to extract 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.

### WINEMAKERS

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

### PROVENANCE & GRAPE VARIETIES

Quinta do Ataíde, Douro Superior.  
Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão.

### AGEING & PRODUCTION

8 months in French oak barrels.  
Bottled March 2016.  
2000 cases (12x75cl.).

### STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle until 2020.

### TASTING NOTE

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 pepper tannins and good acidity.

### WINE SPECIFICATIONS

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  
Allergy advice: Contains sulphites



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## VINHA DO ARCO DOC DOURO RED 2014

### THE WINE

Quinta do Ataíde 'Vinha do Arco' is made from organically farmed Touriga Nacional grapes grown in this fine vineyard situated in the remote Vilariça Valley of the Douro Superior in complete contrast to the steeply terraced slopes of the main Douro Valley, where rainfall is low at about 500 mm per year with very cold winters and hot summers.

### VINTAGE OVERVIEW

The winter of 2013/14 was wet but relatively mild, with an exceptionally warm 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 harvesting began in the first few days of September. The Vilariça Valley has very low annual rainfall in comparison to the rest of the Douro and the Ataíde Touriga Nacional grapes were picked in perfect condition, but produced just 1.04 kg per vine in 2014.

### WINEMAKING

The Ataíde grapes are picked into 20kgs 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 maximize the grapes potential. Once alcoholic fermentation is concluded, post-fermentation macerations are employed so as to extract 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, resulting in wines with great structure and body.

### WINEMAKERS

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

### PROVENANCE & GRAPE VARIETIES

Quinta do Ataíde, Douro Superior.  
Touriga Nacional.

### AGEING & PRODUCTION

10 months in French oak barrels.  
Bottled March 2016.  
1000 cases (12x75cl.).

### STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle until 2024.

### TASTING NOTE

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.

### WINE SPECIFICATIONS

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  
Allergy advice: Contains sulphites