

DOURO DOC WHITE  
2021



A beautiful expression of the Douro, sourced from two of our family's high-lying plots. Ever since we began our mission to produce great still wines in the Douro, we have been learning how white varieties perform in this unique and challenging terroir. Pequeno Dilema is proof of this region's potential in producing elegant and fresh white wines.



THE WINE

Produced from two Symington family vineyards: Tapadinha (at 580m in the Tordo River Valley) and Chões (at 520m in the Pinhão River Valley). The terroir of these two river valleys, particularly with regard to altitude, is key. Altitude allows more moderate temperatures and a balanced maturation.

VINTAGE OVERVIEW

Following a succession of very hot and dry years in the Douro, the 2021 growth cycle and harvest were some of the coolest in recent years. While large areas of Europe experienced extreme heat (with July being the hottest ever recorded in the continent), the Douro experienced an unusually cool summer with none of the heat waves that have become common in the region. Moderate conditions in 2021 encouraged slower, gradual maturations with balanced ripening, while the harvest itself was defined by three key periods of rain impacting our picking schedule. The remarkably cool nights contributed to excellent acidity and very good colour in the wines. The 2021 harvest was drawn out over six weeks, contrastingly sharply with that of 2020, which lasted less than a month.

WINEMAKING

After gentle destemming, the grapes (still whole) are relayed to the press. To ensure the most favourable fermentation conditions, the must is fined at very low pressure and then clarified. Fermentation begins in vats and then passes to a variety of barrels, new and used.

WINEMAKERS

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

PROVENANCE & GRAPE VARIETIES

Produced from grapes grown at Tapadinha (Rio Tordo Valley) and Chões (Rio Pinhão Valley) vineyards.

- 45% Viosinho
- 30% Arinto
- 15% Gouveio
- 5% Alvarinho
- 5% Verdelho

AGEING & BOTTLING

Ageing on the lees rounds out the wine profile, yielding a structured, voluminous wine with a creamy texture. The wine is bottled up until the summer following the harvest. Prolonged bottle ageing benefits the wine by integrating the wood and allows it to achieve its optimum texture, aroma and mouthfeel, as well as favouring its keeping qualities.

STORAGE & SERVING

Ready for immediate enjoyment, although this wine will also improve in the bottle. To be opened between 2023 and 2026, ideally at a temperature ranging from 10 to 12°C. Pairs well with rich fish dishes.

TASTING NOTE

Flinty, smoky character with some apple combining with hints of banana and charming, understated vanilla validating refined wood integration. The creamy texture on the palate, infused with peach and white plum, is counterbalanced by interesting toasty notes which underwrite a refined, elegant structure.

WINE SPECIFICATIONS

- Alcohol: 13.5% Vol.
- Volatile acidity: 0.4 g/L (in acetic acid)
- Total acidity: 6.6 g/L (in tartaric acid)
- pH: 3.12
- Total sugars (glu+fru): < 0.9 g/L
- Allergy Alert: Contains sulphites
- Appropriate for vegetarian and vegan diets