

DOURO SUPERIOR

Palato is produced in the Quinta da Saudade terroir located in Muxagata, Vila Nova de Foz Côa, Unesco world Heritage in the Upper Douro Valley. This is one of the oldest Protected Designation of Origin (PDO) regions in the world, being over 250 years old. The vineyard is at 300 to 400 meters of altitude, planted in a schistose soil with extremely dry climate. There are both new vineyards and very old ones that are more than 50 years old.



Vinification: The grappes were softly crushed after de-stemming, and some contact with the skins followed in order to extract desirable aroma compounds. Fermentation got under way in stainless steel vats at a controlled temperature of 15-16 °C so as to retain the primary aromas.

Tasting notes: Wonderfully fresh summer and tropical fruits, very crisp and satisfying in the mouth with hints of green apples, finishing with a attractive citrus acidity, vibrant and appealing.

Grapes varieties: Rabigato 50%, Viosinho 40% and old vineyards 10%.
Alc./vol.= 12,5%; Acidity=5.4g/l; PH=3.37
Production:7.500 bottles 0.75l.



Vinification: Manual triage is undertaken on a sorting table after which the grapes are de-stemmed and gently crushed. The grapes are relayed to the fermentation vats by a gravity process. Fermentation taking place between 26 – 28 ° C. Maceration is very gentle and aimed at producing a wine intended for earlier drinking. 50 % of the wine aged 12 months in french oak barrels used.

Tasting notes: Deep red, ruby colour. Wonderfully aromatic, showing typical violet scents, the hallmark of the Touriga Nacional. In the palate, fresh, vibrant plummy fruit, well rounded by the balanced wood integration.

Grapes varieties: Touriga Nacional 40%, Touriga Franca 40% and Tinta Roriz 20%
Alc./vol.= 13,5%; Acidez=4.8g/l; PH=3.67
Production: 10.000 bottles 0.75l.



Vinification: Manual triage is undertaken on a sorting table after which the grapes are de-stemmed and gently crushed. The grapes are relayed to the fermentation vats by a gravity process. Fermentation taking place between 26 – 28 ° C. Maceration is very gentle and aimed at producing a wine intended for earlier drinking. Aging 12-14 months in french oak barrels.

Tasting notes: Deep red, ruby colour. Wonderfully aromatic, showing typical violet scents, the hallmark of the Touriga Nacional. In the palate, fresh, vibrant plummy fruit, well rounded by the balanced wood integration.

Grapes varieties: Touriga Nacional 50%, Touriga Franca 50%
Alc./vol.= 14,5%; Acidez total=4.5g/l; PH=3.71
Production:12.000 bottles 0.75l and 200 bottles magnum.



Vinification: The best grapes of the world vineyards were selected manually and fermented under controlled temperatures. The wine was matured in new French oak barrels for 18 months.

Tasting notes: Very concentrated, complex with a prevalence of floral notes, such as violet, black fruits with balsamic oak notes. Full bodied, mature and silky tannins. The character of the upper Douro Valley is revealed in the persistent and complex finish of this wine.

Grapes varieties: Old vineyards 100%.
Alc./vol.= 14,5%; Acidez total=4.8g/l; PH=3.75
Production: 1.200 bottles 0.75l and 200 bottles magnum.