

DOURO DOC WHITE
2022



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

The three months leading up to the vintage were among the hottest and driest ever recorded in the Douro, with a succession of heatwaves, unprecedented in their scope and duration. We had – until the end of August – 70% less rainfall than the 30-year average and the soils were visibly parched. However, it was quite extraordinary just how well the vines were looking with few vineyards showing signs of hydric stress - a testament to their resilience and adaptability to harsh conditions. Once again, we broke our record for the earliest ever starting vintage, beginning to pick from August 22nd. September brought a considerable drop in temperatures both by day and by night, and the importance of this cannot be overstated, easing the strain on the vines, and providing propitious conditions for maturations to progress. It is incredible that the Douro has come through such trying conditions, delivering wines at a level of quality that many would not have believed possible at the start of the vintage.

WINEMAKING

After gentle destemming, the grapes, picked at perfect ripeness, 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 before moving to a variety of barrels, new and used, where it continues under ideal conditions until all the sugar has been depleted.

A portion of the grapes for Pequeno Dilema, namely of the Arinto variety, is subject to a skin maceration process in a pre-fermentation phase, to maximize aromatic extraction.

WINEMAKERS

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

STORAGE & SERVING

Ready for immediate enjoyment, although this wine will also improve in the bottle. To be opened between 2024 and 2027, ideally at a temperature ranging from 10 to 12°C. Pairs well with rich fish dishes.

PROVENANCE & GRAPE VARIETIES

Produced from grapes grown at Tapadinha (Rio Tordo Valley) and Chões (Rio Pinhão Valley) vineyards.
60% Viosinho
20% Arinto
15% Códèga do Larinho
5% Alvarinho

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.

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.

WINE SPECIFICATIONS

Alcohol: 13.0% Vol.
Volatile acidity: 0.4 g/L (in acetic acid)
Total acidity: 6.3 g/L (in tartaric acid)
pH: 3.27
Total sugars (glu+fru): < 0.9 g/L
Energy Value: 70 Kcal/100 ml
Allergy Alert: Contains sulphites
Appropriate for vegetarian and vegan diets

