

PEQUENO DILEMA 2023

THE WINE

Produced from two Symington family vineyards: Tapadinha (at 580m in the Torto 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.

THE YEAR

Abundant rainfall during the first half of the winter reversed the severe drought of 2022, replenishing soil water levels satisfactorily. Although February to April was an exceptionally dry and mild period, generous late spring rainfall in May and June sustained the vines over the ripening cycle. While much of Europe was blasted by extreme heatwaves during the summer, July temperatures in Portugal were close to normal and in the Douro fractionally below average. Although there was virtually no rainfall in the Douro during July and August, reasonable soil moisture, combined with comparatively moderate temperatures, favoured good levels of acidity, balanced maturations, and good phenolic development. Perfectly timed rain in early September provided a great start to the vintage, and we picked under fine conditions during the first half of the month. From mid-September, excessive rainfall affected later ripening grapes, but many of our finest vineyard parcels had been picked before the rain, enabling us to produce some very fine wines.

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 is subject to a skin maceration process in a pre-fermentation phase, to maximize aromatic extraction.

MATURATION METHOD

Pequeno Dilema aged in french and hungarian oak 500L barrels for ten months. 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.

PROVENANCE

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

GRAPE VARIETIES

35% Arinto, 20% Viosinho, 20% Códaga do Larinho, 20% Rabigato, 5% Alvarinho

WINEMAKER

Charles Symington, Pedro Correia e Daniel Toscano.

ALCOHOL

13 %

ACIDITY

6.8 g/l (tartaric acid)

PH

3.29

TASTING NOTES

Immensely fresh fragrances of white flowers where jasmine and honeysuckle take centre stage with hints of vanilla in the background. Secondary aromas gradually arise with pineapple and yellow plum and delicate toast revealing impeccable barrel integration. On the palate, there is apricot, green apple and crispy citrus notes whose acidity provides exquisite elegance and balance. Finishes with a lovely, subtle smoky feel. A beautifully proportioned wine.

INFORMATION

Year of Bottling: 2024
Allergens: Contains sulphites.
Storage: Ready for immediate enjoyment, although this wine will also improve in the bottle.
To be opened between 2025 and 2028.
Serving temperature: 10-12°C
Food Pairings: Rich fish dishes.
Vegan: Yes
Bottle Weight: 465 g



Pequeno Dilema is the eloquent answer to the question of whether it is possible to produce outstanding white wines in the Douro. Wonderfully fresh and elegant, it is made using grapes exclusively sourced from two of the Symington family's most prized high-lying vineyards: Tapadinha and Chões.