



QUINTA DO PORTAL

COLHEITA BRANCO 2009

DOC DOURO BRANCO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VITICULTURAL INFO 2008/2009:

Extreme conditions, caused by climate changing were noted this year. Several days with snow, some times even in very low altitudes (200 m) as we had on January 10th. On February and March, we had higher temperatures than usual, situation that provoked a significant activity in the plants. During flowering (May), we had temperatures higher than 30° C, and almost no rain. The hot weather was the dominant condition during the following months. In June we had extremely high temperatures between the 10th and the 22nd. That was very important for the health of the vines/grapes. August is always a very important month for the Douro region. Very hot weather, extremely dry conditions have conditioned in a significant way the phenolic maturations, reason why we started September almost “asking” for rain! But in the end, we made the harvest on the dryer September of the last 22 years.

MIGUEL SOUSA

WINEMAKER NOTES:

Moscatel is back to this blend. With an elegant and refined aroma, we can find some orange blossom notes, white flowers and with a mineral sensation. The moscatel gives the aromatic freshness, but also very important is Gouveio that intensifies the citric notes. In the mouth is very well balanced, with a nice volume due to the contact with the lees, it shows some tropical fruit like pineapple and mango. Very long and complex in the aftertaste with the same fruit notes and freshness remaining in the mouth.

PAULO COUTINHO

VARIETIES:

Viosinho (45%); Moscatel (21%); Gouveio (20%) e Malvasia Fina (14%)

HARVEST INFORMATION:

Type: Hand pickes / transported in small cases

Date: Viosinho - 3th and 4th September;

Moscatel: 11th till 14th September;

Malvasia - 9th September; Gouveio - 10th

Yield: 6,0 tons/ha

WINEMAKING:

Fermentation vats: Stainless steel

Alcoholic fermentation: Controlled temperature 12-14°C.

Ageing: The wine rests in stainless steel vats in contacts with its lees until bottling.

WINE ANALYSIS: REG. 07154

(Alc. Label: 13,5% Vol)

Alcohol Wine: 13,53%

Residual sugar: 2,7 (g/dm3)

Total acidity: 5,62 (g/dm3)(Ác. Tart.)

pH: 3,27

BOTTLING:

Date/Closure: April 2010 with natural cork.

Quantity: 31.800 bottles

NUTRITIONAL FACTS:

Calories: 76,85cal/100ml

Other info: It could be included in vegetarian diet.

Suggestion: It should be served chilled, on its own or with fish and seafood dishes. Suitable too for white meat.

To be served at 10-11°C to use the acidity or 11-12°C to enjoy all the potential of this wine.