



QUINTA DO PORTAL

COLHEITA BRANCO 2010

DOC DOURO WHITE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

Viosinho (50%); Moscatel (20%); Gouveio (15%) and Malvasia Fina (15%)

HARVEST:

Type: hand-picked

Dates: 10th-12th Sept for Viosinho, 8th-9th Sept for Moscatel, 15th Sept for Malvasia and 14th Sept for Gouveio.

Yield: 6,0 tons/ha

WINEMAKING:

Fermentation vat: Stainless Steel

Alcoholic fermentation: Controlled temperature of 12-14°C.

Ageing: The wine is kept in stainless steel with its lees until bottling.

WINE ANALYSIS: REG. 08453

(Alc. Label: 12,5% Vol)

Álcool wine: 12,83%

Residual sugar: 2,8 (g/dm3)

Total acidity: 5,03 (g/dm3)(Tart. Ac.)

pH: 3,31

BOTTLING:

Date/Closure: March 2011 with natural cork

Quantity: 40.600 bottles

NUTRITIONAL FACTS:

Calories: 73cal/100ml

Other info: Suitable for vegetarians

Suggestion: Serve chilled as apéritif (10-11°C) or with seafood and fish dishes (11-12°C).

VITICULTURE INFO 2009/2010:

The viticulture year had two very distinctive periods: A cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.

MIGUEL SOUSA

WINEMAKER COMMENTS:

Each one of the 4 varieties has a specific role in the blend of this beautiful wine. Gouveio and Viosinho have an important role in the aromatic freshness and they also intensify the minerality of the wine. Moscatel is crucial in the aromatics and Malvasia Fina gives the wine personality in the mouth. The aromas are seductive, elegant and rich. with very good balance in the mouth it ends with nice freshness and mineral sensation.

PAULO COUTINHO

2011.MAR.28