



# QUINTA DO PORTAL COLHEITA BRANCO 2011

DOC DOURO

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://www.quintadoportal.com)

## GRAPE VARIETIES:

Viosinho (45%); Moscatel (20%); Malvasia Fina (20%) and Rabigato (15%).

## HARVEST:

### Type:

Hand-picked and transported to winery in small baskets.

### Date:

From 23 August till 19 September.

### Yield:

6,0 tons/ha

## VINIFICATION:

### Alcoholic fermentation:

In stainless steel at temperature control at 12-14°C.

### Ageing:

After fermentation the wine is kept in stainless steel until bottling in order to maintain its freshness.

## WINE ANALYSIS:

REG. 09816

### Alc. On Label:

13,00%

### Álcool:

13,30%

### Residual Sugar:

2,80 (g/dm<sup>3</sup>)

### Total acidity:

5,8 (g/l)(Ác.Tart)

### pH:

3,21

## BOTTLING:

### Date/Closure:

March 2012 with natural cork.

### Quantity:

25000 bottles

## NUTRITIONAL FACTS:

### Calories:

76 cal/100ml

### Other info:

May be included in vegetarian diet.

### Suggestion:

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

## VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal.

We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments. On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual.

The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation.

With all these conditions, the final result was an earlier harvest – 10 to 15 days.

MIGUEL SOUSA

## WINEMAKER NOTES:

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, where we can find apricot and grape fruit. Very good balance in the mouth, full and soft with a very crisp refreshing feel. It has an aftertaste with nice freshness and mineral sensation.

PAULO COUTINHO