



QUINTA DO PORTAL  
COLHEITA BRANCO 2013

DOC DOURO

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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

**GRAPE VARIETIES:**

Viosinho (40%); Moscatel (25%); Malvasia Fina (25%) and Rabigato (10%).

**HARVEST:**

**Type:**

Hand-picked and transported to winery in small baskets.

**Date:**

16th, 20th and 24th September for Viosinho, Moscatel and Malvasia Fina and 3rd October for Rabigato.

**Yield:** 5,5 tons/ha

**VINIFICATION:**

**Alcoholic fermentation:**

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

**Ageing:**

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

**WINE ANALYSIS:** REG. 13053

**Alc. Label:** 13,50%

**Alcohol:** 13,34%

**Residual Sugar:** 1,4 (g/dm<sup>3</sup>)

**Total acidity:** 5,4 (g/l)(Ác.Tart)

**pH:** 3,25

**BOTTLING:**

**Date/Closure:**

Bottled in the end of March 2014 with natural cork.

**Quantity:** 17.300 bottles

**NUTRITIONAL FACTS:**

**Calories:** 75 cal/100ml

**Other info:**

It may be included on a vegetarian diet.

**Suggestion:**

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

**VITICULTURAL INFO:**

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years.

Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry. This led that after a good flowering the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels.

The beginning of September was hot and dry, with rain arriving in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period.

We started picking on the 16th September and finished on the 17th October.

MIGUEL SOUSA

**WINEMAKER NOTES:**

Each one of the 4 varieties has a specific role in the blend of this beautiful wine. Viosinho has an important role in the aromatic freshness and it also intensifies the minerality of the wine. Moscatel is crucial in the floral character and some honey on palate. Malvasia Fina gives the wine personality and volume in the mouth. Rabigato improves the minerality and freshness. The aromas are seductive, elegant and rich, where we can find apricot and grapefruit. 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

2Sep2014