



QUINTA DO PORTAL

COLHEITA BRANCO 2014

DOC DOURO

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FINE WINEMAKERS
DOURO VALLEY



GRAPE VARIETIES:

Viosinho (45%); Malvasia Fina (30%); Moscatel Galego Branco (15%) and Gouveio (10%).

HARVEST:

Type:

Hand picked / grapes transported in boxes.

Date

Between the 4th and 15th September.

Yield: 4,75 ton/ha

WINEMAKING:

Alcoholic fermentation:

In stainless steel at temperature control at 14-16°C.

Ageing:

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

WINE ANALYSIS: REG. 14945

Alc. on Label: 13,00%

Álcool on Wine: 13,43%

Residual Sugar: 1,60 (g/dm³)

Total acidity: 6,1 (g/l)(Ác.Tart)

pH 3,16

BOTTLING:

Date/Closure:

March and April 2015 with natural cork.

Quantity: 18.000 bottles.

NUTRITIONAL FACTS:

Calories: 76 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

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

VITICULTURAL INFO:

Fall and Winter were atypical with both rainfall and temperatures well above average. Budburst occurred between the second and third weeks of March and the vegetative cycle started quickly, due to the availability of water in the subsoil and the high temperatures. Flowering came in May. There was some "desavinho" (no transformation of the flower into fruit) in the higher ground vineyards. In this period there was an higher than average disease pressure.

In the Summer we had moderate temperatures with high rainfall in July that favored the optimal development of the grapes and exuberance of the foliar surface. This led to great expectations towards the overall quality of the vintage. However in September there was persistent rainfall that deteriorated the quality of some varieties by not allowing their correct maturation.

MIGUEL SOUSA

WINEMAKER NOTES:

This fine white wine from the Douro Valley is the result of a careful blend of different varieties from Douro. After fermentation the wine was left in contact with its lees in order to develop complexity and richness. It has elegant aromas of apricot and grapefruit. It has a very crisp refreshing feel. Serve chilled as apéritif or with fish and shellfish dishes.