



QUINTA DO PORTAL

COLHEITA BRANCO 2015

DOC DOURO

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FINE WINEMAKERS
DOURO VALLEY



GRAPE VARIETIES:

Viosinho (45%); Malvasia Fina (25%); Moscatel Galego Branco (15%) and Gouveio (15%).

HARVEST:

Type:

Hand picked / grapes transported in boxes.

Date

Between the 4th and 12th September.

Yield: 5,5 tons/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. 17351

Alc. on Label: 13,50%

Álcool on Wine: 13,60%

Residual Sugar: 2,70 (g/dm³)

Total acidity: 5,8 (g/l)(Ác.Tart)

pH 3,21

BOTTLING:

Date/Closure:

April and May 2016 with natural cork.

Quantity: 30.200 bottles.

NUTRITIONAL FACTS:

Calories: 77 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Serve chilled at 10-12°C with seafood and fish dishes.

VITICULTURAL INFO:

After a very warm and somehow wet November, we had two very cold and dry months.

Bud sprouting occurred between the second and third week of March. Due to the lack of water until May the cycle developed very slowly. In April and May we even had some heat waves. Flowering and fruit set happened in May. This was very good both in lower and higher altitudes. June was the 5th hottest since 1931 and the summer continued hot and dry. By the end of August 74% of the Portuguese territory was under severe and extreme drought.

The absence of rainfall anticipated a complicated harvest due to the difficulty in the phenolic maturation.

But September was very wet with even a extreme phenomenon in the 16th (almost 100mm of rainfall in 24 hours). The September rainfall was positive and increased the qualitative potential of the grapes.

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.

PAULO COUTINHO