



## QUINTA DO PORTAL COLHEITA BRANCO 2016

DOURO DOC WHITE

# QUINTA DO PORTAL

DOURO VALLEY  
PORTUGAL

WWW.QUINTADOPORTAL.COM

### VITICULTURAL INFO:

2016 was a very didactical and challenging year! After a rainy Winter, that was warmer than usual, Spring was unexpectedly wet and cool! The rainfall was 40% higher than the average of the last years. This delayed the vegetative cycle, and it was absolutely necessary to work intensively in order to protect the vines. Despite the normal weather conditions in June and July, the disease pressure was still too high, obliging us to intervene in the vineyards more than usual. August was very hot what slowed the maturation and put considerable strain on the vines, even stopping the maturation in some varieties. We finally we had some rain in the end of the month. But maturation continued to be very slow and it was difficult to decide when to harvest! We started picking Tinta Roriz on the 6th September, followed by white varieties on the 11th. We finished picking on the 15th October. A long and patient harvest under excellent weather to pick, and only with some little and harmless rainfall by the middle of September! The challenge was overcome! We understood the plant and the result was the creation of fine personalized wines!

### WINEMAKER NOTES:

This fine white wine from the Douro Valley is the result of a careful blend of different varieties from the Douro. After fermentation the wine was left in contact with its lees until bottling 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  
Winemaker

### GRAPE VARIETIES:

**Varieties:** Viosinho (45%); Malvasia Fina (25%); Gouveio (20%) and Moscatel Galego Branco (10%).

### HARVEST INFORMATION:

**Type:** Hand picked/grapes transported in boxes.

**Date:** Picked from 11th to the 28th September.

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

### VINIFICATION:

**Alcoholic fermentation:** In stainless steel vats at temperature control of 14-16°C.

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

### WINE ANALYSIS: REG. 19988

(Alc. on label: 13% Vol)

**Alcohol in wine:** 13,20%

**Residual sugar:** 1,8 (g/dm<sup>3</sup>)

**Total acidity:** 5,4 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,2

### BOTTLING:

**Date/type of closure:** June 2017 with cork.

**Quantity:** 27.000 bottles and 2700 halves.

### NUTRITIONAL FACTS:

**Caloric value:** 75 cal/100ml

**Other info:** May be included in vegetarian diet.

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