



QUINTA DO PORTAL

FRONTARIA BRANCO 2014

DOC DOURO

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FINE WINEMAKERS
DOURO VALLEY



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:

The aromas are intense and fresh with peach and pineapple coming through the nose. In the mouth it's vibrant and crisp. Long and fresh aftertaste.

PAULO COUTINHO

GRAPE VARIETIES:

Malvasia Fina (45%); Gouveio (30%); Rabigato (15%); Viosinho (10%).

HARVEST:

Type:

Hand picked / grapes transported in boxes.

Date

Between the 10th and 16th September.

Yield: 4,9 ton/ha

WINEMAKING:

Alcoholic fermentation:

Fermented in stainless steel at a controlled temperature (14-16°C).

Ageing:

The wine rests in stainless steel vats until bottling in order to preserve its freshness.

WINE ANALYSIS: REG. 14841

Alc. on Label: 12,50%

Álcool on Wine: 12,81%

Residual Sugar: 0,6 (g/dm³)

Total acidity: 5,8 (g/l)(Ác.Tart)

pH 3,19

BOTTLING:

Date/Closure:

February 2015 with natural cork.

Quantity: 8.000 Bottles

NUTRITIONAL FACTS:

Calories: 72 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

The perfect accompaniment to salads, fish and shellfish dishes.