



QUINTA DO PORTAL

FRONTARIA BRANCO 2008

DOC DOURO BRANCO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VARIETIES

Fernão Pires (40%), Malvasia Fina (30%) and Códega do Lario (30%).

HARVEST:

Type: Hand-picked, grapes transported in cases

Dates: 09 and 10 Sept. Fernão Pires; 22 and 23 Sept. Malvasia Fina and 24 Sept. Códega.

Yield: 6,5 tons/ha

WINEMAKING

Fermentation Vat: Stainless steel

Alcoholic fermentation: at a temperature of 12-14°C.

Ageing: Stainless steel vats.

WINE ANALYSIS: REG. 05862

(Alc. Label: 13% Vol)

Alcohol wine: 12,95%

Residual Sugar: 2,6 (g/dm³)

Total Dry Extract: 21,1 (g/dm³)

Total acidity: 5,71 (g/dm³)(Ác. Tart.)

pH: 3,27

BOTTLING:

Date/cork: April 2009 with natural cork.

Quantity: 12.600 bottles

NUTRITIONAL FACTS:

Caloric value: 73,5cal/100ml

Other info: May be included in vegetarian diet

Suggestion: Perfect with fish and shellfish. Serve at 11-12°C

HARVEST INFORMATION 2007/2008:

Winter has seen little rainfall and higher average temperatures than usual.

In the first week of April we had a heat wave, but also high rainfall, what lead to an important vegetative expansion.

In May temperatures were lower than expected. This and the high rainfall led to some problems with the grapes development (desavinho and bagoinha).

August with extraordinary termic amplitudes, was crucial and marked the average quality of the grapes, as it gave conditions for a slow but effective maturation. Harvest was done among mild temperatures and weak rainfall. In quantity terms we had 40% less grapes than the previous harvest.

MIGUEL SOUSA

WINEMAKER NOTES:

With a shiny colour, has excellent aromatic intensity, with ripe tropical fruit notes and aromas of white flowers. Fresh and elegant in the mouth, leaves a long and refreshing aftertaste. A beautiful wine with the Fernão Pires imposing the floral and tropical fruit notes, and very refreshing in the mouth due to the Códega do Lario and its citrus notes of lime and lemon.

PAULO COUTINHO