



QUINTA DO PORTAL

LATE HARVEST 2007

DOC DOURO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES:

Varieties: Rabigato (50%), Moscatel (45%) and Viosinho (5%)

HARVEST INFORMATION:

Type: hand-picked

Dates: 27th Oct - Viosinho; 26th Nov
Rabigato and Moscatel

Yield: 2,75 tons/ha

VINIFICATION:

Fermentation tanks: Stainless steel

Alcoholic fermentation: Maceration with temperature control at 12-14°C.

Ageing: The must fermented and aged in used french oak barrels

WINE ANALYSIS: REG. 06460

(Alc. Label: 11,5% Vol)

Alcohol: 11,86%

Residual sugar: 151,6 (g/dm³)

Total Dry Extract: 196,2 (g/dm³)

Total acidity: 6,87 (g/dm³)(Ác. Tart.)

pH: 3,20

BOTTLING:

Date/Closure: July 2009 with natural cork

Quantity: 3.359 bottles of 375ml

NUTRITIONAL FACTS:

Calories: 135 cal/100ml

Other info: May be included in vegetarian diet

Pouring suggestion: It may be used as an accompaniment to foie-gras or any sweet and sour appetiser.

Also perfect with sweet desserts.

VITICULTURAL INFO 2007/2008:

After two months of intense rainfall (October and November), we had a dry and sunny winter, with higher temperatures than average for this period.

"Bud burst" started in the second week of March and the heat followed until the beginning of June that was unexpectedly very rainy (in fact it registered the highest rainfall level of the past 20 years). In July and August temperatures were cool and September embraced the harvest with high temperatures and dry weather, leading to a good maturation of the grapes.

MIGUEL SOUSA

WINEMAKING NOTES:

With a beautiful ruby colour, this wine shows aromas of ripe fruit and elegant floral notes in perfect harmony with the oak. In the mouth is well structured with soft but expressive tannins that are balanced with the fruit. The final is long and complex revealing us that cellaring this wine a few more years will be a good decision.

PAULO COUTINHO