



QUINTA DO PORTAL

LATE HARVEST 2008

DOC DOURO

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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#### GRAPE VARIETIES:

**Varieties:** Rabigato (37%), Moscatel (37%) and Viosinho (26%)

#### HARVEST INFORMATION:

**Type:** hand-picked

**Dates:** 24th Oct - Viosinho; 18th Nov Rabigato and Moscatel

**Yield:** 2,9 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. 07756

**(Alc. Label:** 13,0% Vol)

**Alcohol:** 13,43%

**Residual sugar:** 144,5 (g/dm<sup>3</sup>)

**Total Dry Extract:** 169,5 (g/dm<sup>3</sup>)

**Total acidity:** 5,85 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,38

#### BOTTLING:

**Date/Closure:** July 2010 with natural cork

**Quantity:** 3.600 bottles of 375ml

#### NUTRITIONAL FACTS:

**Calories:** 133 cal/100ml

**Other info:** May be included in a 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:

We had a winter with low rainfall and an average temperature higher than normal.

With April came a heat wave and also quite a lot of rain that allowed a considerable vegetative expansion. In May the temperatures were lower than expected, what allied to high rainfall led to some "desavinho" and "bagoinha".

August was crucial and marked the average quality of the grapes due to an extraordinary thermic amplitude. The maturations were slow but effective. During the harvest the temperatures were mild and the rainfall weak. In quantity terms we had less 40%.

MIGUEL SOUSA

#### WINEMAKING NOTES:

This is our second release of the Portal Late Harvest. Big responsibilities after the first successfully release. The same philosophy... the same grapes. We used Moscatel grapes that concentrated in the vineyards by dehydration, Rabigato that presented some botrytis and the Viosinho, that brings the acidity, was dehydrated in a bed of straw. The wine is clean and bright, with exotic and evocative tropical notes of nectarine and apricots. Light, delicate, fresh and with sublime acidity to balance off the sweetness.

PAULO COUTINHO