

QUINTA DO PORTAL
MALVIS WHITE 2011

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal.

We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments.

On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual.

The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation.

With all these conditions, the final result was an earlier harvest – 10 to 15 days.

MIGUEL SOUSA

WINEMAKER NOTES:

IT has intense aromas and is clean and crisp on the mouth. The perfect accompaniment to fish and shellfish dishes.

GRAPE VARIETIES:

Malvasia Fina (50%), Codega do Larinho (40%), Fernão Pires (10%)

HARVEST:

Type:

Hand-picked and transported to winery in small cases.

Date:

10-11 Sept. for FPires; 21th Sept. for Códaga and 15th Set. for Malv. Fina.

Yield: 6,5 tons/ha

VINIFICATION:

Alcoholic fermentation:

In stainless steel at temperature control at 12-14°C.

Ageing:

The wine rests in stainless steel vats in contacts with its lees until bottling.

WINE ANALYSIS: REG. 09822

Alc. On Label: 12,50%

Álcool: 12,81%

Residual Sugar: 2,3 (g/dm³)

Total acidity: 5,3 (g/l)(Ác.Tart)

pH: 3,28

BOTTLING:

Date/Closure:

March 2012 with natural cork.

Quantity: 7600 bottles

NUTRITIONAL FACTS:

Calories: 72 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

It should be served chilled, on its own or with fish and seafood dishes. Suitable too for white meat.

24-04-2012

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