



QUINTA DO PORTAL
MOSCATEL GALEGO BRANCO 2013
DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

Moscatel Galego Branco (100%)

HARVEST:

Type:

Hand picked

Date:

18th September 2013

Yield:

4,0 tons/ha

WINEMAKING:

Alcoholic fermentation:

Stainless steel at 14°C (57,2°F)

Ageing:

The wine rests with its lees for 3 months before bottling. This ensures more complexity and longevity to the wine.

WINE ANALYSIS:

REG. 13024

Alc. Label: 13,50%

Alc. Wine: 13,87%

Residual sugar: 1,70 (g/dm³)

Total acidity: 6,0 (g/l)(Ác.Tart)

pH: 3,11

BOTTLING:

Date/Closure:

3rd February 2014

Quantity:

4.000 bottles

NUTRITIONAL FACTS:

Caloric Value: 78 cal/100ml

Other info:

May be included in vegetarian diet

Serving suggestion:

Enjoy at 10-12°C (50-53,6°F) in a wide open glass

VITICULTURAL INFO:

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years.

Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry. This led that after a good flowering the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels.

The beginning of September was hot and dry, with rain arriving in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period.

We started picking on the 16th September and finished on the 17th October. MIGUEL SOUSA

WINEMAKER NOTES:

This is our first release of a dry Moscatel. It's a grape variety we've been exploring and showing its versatility and richness in many different types of wine. It shows a profusion of floral notes, with fresh and citric aromas such as orange blossom, orange peel and roses. In the mouth it's very mineral with the same complexity found on the bouquet and has a lively, elegant and fresh style. Ideal as an apéritif or to accompany saladas, pastas and fusion/pacific rim cuisine.

PAULO COUTINHO