



## QUINTA DO PORTAL VERDELHO & SAUVIGNON BLANC 2015

IGP DURIENSE WHITE

# QUINTA DO PORTAL

FINE WINEMAKERS  
DOURO VALLEY



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### VITICULTURAL INFO:

After a very warm and somehow wet November, we had two very cold and dry months.

Bud sprouting occurred between the second and third week of March. Due to the lack of water until May the cycle developed very slowly. In April and May we even had some heat waves. Flowering and fruit set happened in May. This was very good both in lower and higher altitudes. June was the 5th hottest since 1931 and the summer continued hot and dry. By the end of August 74% of the Portuguese territory was under severe and extreme drought.

The absence of rainfall anticipated a complicated harvest due to the difficulty in the phenolic maturation.

But September was very wet with even an extreme phenomenon in the 16th (almost 100mm of rainfall in 24 hours).

The September rainfall was positive and increased the qualitative potential of the grapes.

MIGUEL SOUSA  
Agronomist

### WINEMAKER NOTES:

This delicious wine shows a profusion of floral and fruity notes, with fresh and citric aromas such as orange blossom, orange peel and roses. In the mouth it is very mineral with the same complexity found on the bouquet and has a lively, elegant and fresh style. Ideal as an aperitif or to accompany "fusion/pacific rim cuisine".

PAULO COUTINHO  
Winemaker

### GRAPE VARIETIES:

Moscatel Galego Branco (100%).

### HARVEST INFORMATION:

**Type:** Hand picked/ grapes transported in boxes.

**Date:** Picked from 26th August till 8th September.

**Yield:** 8,5 tons/ha

### VINIFICATION:

**Alcoholic Fermentation:** Fermented in stainless steel at a temperature controlled of 14°C.

**Ageing:** After fermentation the wine is kept in stainless steel until bottling in order to maintain its freshness.

### WINE ANALYSIS: REG. 16928

(Alc. on label: 13% Vol)

**Alcohol in wine:** 13,47%

**Residual sugar:** 0,60 (g/dm<sup>3</sup>)

**Total acidity:** 6,86 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,08

### BOTTLING:

**Date/type of closure:** March 2016 with natural cork.

**Quantity:** 14.433 bottles.

### NUTRITIONAL FACTS:

**Caloric value:** 76 cal/100ml

**Other info:** May be included in vegetarian diet.

**Suggestion:** Try to serve it on a large glass at 10-12°C.