



QUINTA DO PORTAL MOSCATEL GALEGO BRANCO 2016

DOURO DOC WHITE

**QUINTA DO
PORTAL**
DOURO VALLEY
PORTUGAL

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VITICULTURAL INFO:

2016 was a very didactical and challenging year! After a rainy Winter, that was warmer than usual, Spring was unexpectedly wet and cool! The rainfall was 40% higher than the average of the last years. This delayed the vegetative cycle, and it was absolutely necessary to work intensively in order to protect the vines. Despite the normal weather conditions in June and July, the disease pressure was still too high, obliging us to intervene in the vineyards more than usual. August was very hot what slowed the maturation and put considerable strain on the vines, even stopping the maturation in some varieties. We finally we had some rain in the end of the month. But maturation continued to be very slow and it was difficult to decide when to harvest! We started picking Tinta Roriz on the 6th September, followed by white varieties on the 11th. We finished picking on the 15th October. A long and patient harvest under excellent weather to pick, and only with some little and harmless rainfall by the middle of September! The challenge was overcome! We understood the plant and the result was the creation of fine personalized wines!

WINEMAKER NOTES:

This is a delicious and attractive wine. It has exuberant, fresh floral and fruity aromas with citric notes, reminding orange blossom, orange peel and roses. In the mouth it reveals a strong, fresh minerality and the same exuberance we found on the nose in a lively, fresh and elegant style. Ideal for pacific rim cuisine, seafood and salads (try with asparagus).

PAULO COUTINHO
Winemaker

GRAPE VARIETIES:

Varietie: Moscatel Galego Branco (100%).

HARVEST INFORMATION:

Type: Hand picked/grapes transported in boxes.

Date: Picked from the 11th to the 16th September.

Yield: 7,0 tons/ha

VINIFICATION:

Alcoholic fermentation: In stainless steel at temperature control at 14°C.

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

WINE ANALYSIS: REG. 18976

(Alc. on label: 13% Vol)

Alcohol in wine: 13,30%

Residual sugar: 2,4 (g/dm³)

Total acidity: 6 (g/dm³)(Ác. Tart.)

pH: 3,11

BOTTLING:

Date/type of closure: March 2017 with natural cork.

Quantity: 14.000 bottles.

NUTRITIONAL FACTS:

Caloric value: 75 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: Enjoy chilled (10-12°C) in a large glass for maximum pleasure.