



QUINTA DO PORTAL

MURAL BRANCO 2009

DOC DOURO BRANCO

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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#### VARIETIES:

Malvasia Fina (45%); Codega do Larinho (30%); Fernão Pires (25%)

#### HARVEST INFORMATION:

**Type:** Hand pickes / transported in small cases

**Date:** 3rd Sept. for FPires; 4th Sept. for Códega and 9th Set. for Malv. Fina.

**Yield:** 6,0 tons/ha

#### WINEMAKING:

**Fermentation vats:** Stainless steel

**Alcoholic fermentation:** Controlled temperature 12-14°C.

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

**WINE ANALYSIS:** REG. 07155

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

**Alcohol Wine:** 13,07%

**Residual sugar:** 1,8 (g/dm3)

**Total acidity:** 4,48 (g/dm3)(Ác. Tart.)

**pH:** 3,50

#### BOTTLING:

**Date/Closure:** April 2010 with natural cork.

**Quantity:** 14.000 bottles

#### NUTRITIONAL FACTS:

**Calories:** 73,5cal/100ml

**Other info:** It could 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.

To be served at 10-11°C to use the acidity or 11-12°C to enjoy all the potential of this wine.

#### VITICULTURAL INFO 2008/2009:

Extreme conditions, caused by climate changing were noted this year. Several days with snow, some times even in very low altitudes (200 m) as we had on January 10th. On February and March, we had higher temperatures than usual, situation that provoked a significant activity in the plants. During flowering (May), we had temperatures higher than 30° C, and almost no rain. The hot weather was the dominant condition during the following months. In June we had extremely high temperatures between the 10th and the 22nd. That was very important for the health of the vines/grapes. August is always a very important month for the Douro region. Very hot weather, extremely dry conditions have conditioned in a significant way the phenolic maturations, reason why we started September almost "asking" for rain! But in the end, we made the harvest on the dryer September of the last 22 years.

MIGUEL SOUSA

#### WINEMAKER NOTES:

Mural white wine shows a straw and brilliant colour, with a fresh tropical aroma and white flowers notes. Very good acidity on the palate, with the same fruit character we can find on the nose. The finish is long and fresh. A good example of a Douro white, where we can find the fresh aroma from Codega do Larinho that is the main responsible for the citrus character, followed by Fernão Pires variety, that together with Malvasia Fina gives the volume as well as a floral and a tropical fruity character. Enjoy it!

PAULO COUTINHO

2010.ABR.15