



QUINTA DO PORTAL

MURAL BRANCO 2010

DOC DOURO BRANCO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VARIETIES:

Malvasia Fina (50%); Codega do Larinho (35%); Fernão Pires (15%)

HARVEST INFORMATION:

Type: Hand pickes / transported in small cases

Date: 10-11 Sept. for FPires; 21th Sept. for Códega and 15th Set. for Malv. Fina.

Yield: 6,5 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. 08454

(Alc. Label: 12,5% Vol)

Alcohol Wine: 12,83%

Residual sugar: 1,2 (g/dm3)

Total acidity: 4,86 (g/dm3)(Ác. Tart.)

pH: 3,38

BOTTLING:

Date/Closure: April 2011 with natural cork.

Quantity: 14.000 bottles

NUTRITIONAL FACTS:

Calories: 72cal/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 2009/2010:

The viticulture year had two very distinctive periods: A cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.

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

2011.MAI.20