



QUINTA DO PORTAL  
MURAL BRANCO 2013

DOC DOURO

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://www.quintadoportal.com)

**GRAPE VARIETIES:**

Malvasia Fina (45%); Gouveio (45%) and  
Codega do Larinho (10%)

**HARVEST:**

**Type:**

Hand-picked and transported to winery in  
small baskets.

**Date:**

From 24 till 30 September 2013

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

**VINIFICATION:**

**Alcoholic fermentation:**

In stainless steel at temperature control at 14-  
16°C.

**Ageing:**

The wine rests in stainless steel vats until  
bottling in order to preserve its freshness.

**WINE ANALYSIS:** REG. 13054

**Alc. On Label:** 12,50%

**Álcool:** 12,81%

**Residual Sugar:** 1,9 (g/dm<sup>3</sup>)

**Total acidity:** 5,5 (g/l)(Ác.Tart)

**pH:** 3,18

**BOTTLING:**

**Date/Closure:**

February 2014 with natural cork.

**Quantity:** 10.000 bottles.

**NUTRITIONAL FACTS:**

**Calories:** 72 cal/100ml

**Other info:**

May be included in vegetarian diet.

**Suggestion:**

The perfect accompaniment to salads, fish and  
shellfish dishes.

**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:**

It has intense and fresh aromas,  
where we can find the peach and  
pineapple. Vibrant and and crisp on  
the mouth, that stays for a long  
period on the aftertaste. The perfect  
accompaniment to fish and shellfish  
dishes.

07-03-2013