



QUINTA DO PORTAL  
MUROS DE VINHA BRANCO 2014

DOC DOURO

# QUINTA DO PORTAL

FINE WINEMAKERS  
DOURO VALLEY



## GRAPE VARIETIES:

Malvasia Fina (45%); Gouveio (30%);  
Moscatel Galego Branco (15%); Síría (10%).

## HARVEST:

### Type:

Hand picked / transported in bulk boxes  
(330lb).

### Date

Picked from 6 to 16 September.

**Yield:** 5,2 Kg/ha

## WINEMAKING:

### Alcoholic fermentation:

Fermented in stainless steel at a temperature  
control of 14-16°C.

### Ageing:

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

WINE ANALYSIS: REG. 14845

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

**Álcool on Wine:** 12,97%

**Residual Sugar:** 2,10 (g/dm<sup>3</sup>)

**Total acidity:** 5,68 (g/l)(Ác.Tart)

**pH** 3,3

## BOTTLING:

### Date/Closure:

February 2015 with natural cork.

**Quantity:** 13.000 bottles.

## NUTRITIONAL FACTS:

**Calories:** 73 cal/100ml

### Other info:

May be included in vegetarian diet.

### Suggestion:

The perfect accompaniment under 11°C as na  
entry, fish and shellfish dishes.

## VITICULTURAL INFO:

Fall and Winter were atypical with both  
rainfall and temperatures well above average.  
Budburst occurred between the second and  
third weeks of March and the vegetative cycle  
started quickly, due to the availability of water  
in the subsoil and the high temperatures.  
Flowering came in May. There was some  
"desavinho" (no transformation of the flower  
into fruit) in the higher ground vineyards. In  
this period there was an higher than average  
disease pressure.

In the Summer we had moderate  
temperatures with high rainfall in July that  
favored the optimal development of the  
grapes and exuberance of the foliar surface.  
This led to great expectations towards the  
overall quality of the vintage. However in  
September there was persistent rainfall that  
deteriorated the quality of some varieties by  
not allowing their correct maturation.

MIGUEL SOUSA

## WINEMAKER NOTES:

The wine was left on its lees in order  
to develop complexity and richness,  
but it is his lovely fresh aromas the  
more impressive sensation. Clean and  
crisp on the mouth make it the  
perfect accompaniment to salads, fish  
and shellfish dishes.

PAULO COUTINHO