



QUINTA DO PORTAL
MUROS DE VINHA BRANCO 2016
DOC DOURO

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FINE WINEMAKERS
DOURO VALLEY



GRAPE VARIETIES:

Malvasia Fina (50%); Gouveio (30%);
Moscatel Galego Branco (20%)

HARVEST:

Type:

Hand picked / grapes transported in boxes.

Date

Between the 11h September and 1st October.

Yield: 4,5 tons/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.* 18913

Alc. on Label: 12,50%

Álcool on Wine: 12,80%

Residual Sugar: 2,00 (g/dm³)

Total acidity: 5,74 (g/l)(Ác.Tart)

pH 3,23

BOTTLING:

Date/Closure:

February and Março 2017 with cork.

Quantity: 56.000 bottles.

NUTRITIONAL FACTS:

Calories: 72 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

To be served under 11°C.

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 weather conditions in June and July were normal, 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. 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:

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