



QUINTA DO PORTAL

RELATO 2009

DOC DOURO WHITE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES AND PARCELS:

Varieties: Gouveio (50%), Malvasia Fina (40%) and Viosinho (10%)

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: 03 and 04 Sept for Viosinho, 09 Sept for Malvasia and 10 Sept for Gouveio.

Yield: 6,5 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel vats

Fermentation: Temperature control at 12-14°C.

Ageing: It rests in stainless steel vats till bottling with controlled temperature and under inert gas. This allows a more fresh and long lasting wine.

WINE ANALYSIS: REG. 07156

(Alc. on label: 13,5% Vol)

Alcohol in wine: 13,57%

Residual sugar: 2,7 (g/dm3)

Total acidity: 5,35 (g/dm3)(Ác. Tart.)

pH: 3,32

BOTTLING:

Date/type of closure: April 2010 with natural closure.

Quantity: 12.000 bottles

ALIMENTARY INFORMATION:

Caloric value: 77cal/100ml

Other information: Suitable for vegetarian
Suggestions: 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

WINEMAKING NOTES:

Gouveio is the main grape in this wine. It's planted in higher ground (around 500 meters) thus less exposed to sun burn, what contributes to its elegant profile. Then we have Malvasia Fina that enriches the wine with complexity in the aroma and Viosinho, that in this cooler year achieved a strong acidity, that reinforces the dryness of the wine. With a pale yellow colour and good aromatic intensity of fruit and some floral notes it's elegant, dry and very fresh. The short contact with the lees, allowed it to gain some volume, in order to cope with its excellent acidity.

PAULO COUTINHO

2010.April.20

REL09, V4