



QUINTA DO PORTAL

COLHEITA ROSÉ 2009

DOC DOURO ROSÉ

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES AND PARCELS:

Varieties: Tinta Roriz (50%, Touriga Nacional (35%) and Touriga Franca (15%)

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: 11 Sept till 22th October

Yield: 6,0 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. 07240*

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

Alcohol in wine: 13,67%

Residual sugar: 1,4 (g/dm³)

Total acidity: 4,78 (g/dm³)(Ác. Tart.)

pH: 3,50

BOTTLING:

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

Quantity: 13.800 bottles

ALIMENTARY INFORMATION:

Caloric value: 76cal/100ml

Other information: Suitable for vegetarian

Suggestions: It should be served chilled (11°C), on its own or with snacks, fish and shellfish.

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. 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:

This wine was developed in order to satisfy the modern consumer. So, I usually say, that this Rosé, is not only a wine for the pool, but also for the table. Seductive on the nose (and that's why we used Tinta Roriz) but complex and personalized on the mouth, due to the contribution of Touriga Nacional.

It shows an attractive salmon colour, exuberant aromas with noticeable red fruit character and some floral notes. Very good acidity and ripe fruit on the palate shows complexity, without losing elegance. A fresh and firm final is reinforced by a seductive minerality.

PAULO COUTINHO

2009.MAR.10