



QUINTA DO PORTAL

COLHEITA ROSÉ 2010

DOC DOURO ROSE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VITICULTURAL INFO:

The viticulture year had two very distinctive periods: A cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape

WINEMAKER COMMENTS:

As the market demands for less alcoholic and fresher wines, we must produce grapes with the soul objective of producing Rose wines. Our 2010 has an attractive pink colour with red fruit aromas and a nice floral nuance. With very good acidity in the mouth, and the same fruit and richness found on the nose, it's elegant with a firm and fresh final. A very elegant Rosé.

PAULO COUTINHO

VARIETIES

Tinta Roriz (50%); Touriga Nacional (40%) and Touriga Franca (10%)

HARVEST:

Type: Hand-picked

Date: 14th September to 6th October

Yield: 6,0 tons/ha

WINEMAKING:

Fermentation tank: Stainless steel

Alcoholic fermentation: controlled temperature at 12-14°C.

Ageing: The wine stays in stainless steel vats with its lees until bottling

WINE ANALYSIS: REG. 08449

(Alc. Label: 12,5% Vol)

Alcohol wine: 12,82%

Residual sugar: 1,1 (g/dm³)

Total acidity: 4,58 (g/dm³)(Ác. Tart.)

pH: 3,50

BOTTLING:

Date/Closure: March 2011 with natural

Quantity: 22.500 bottles

NUTRITIONAL FACTS:

Calories: 72 cal/100ml

Other info: may be included in vegetarian diet

Suggestion: Enjoy well chilled as apéritif or with shellfish

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