



QUINTA DO PORTAL

COLHEITA ROSÉ 2012

DOC DOURO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES:

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

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 17 August till 28 September 2012

Yield:

5 tons/ha

VINIFICATION:

Alcoholic fermentation:

In stainless steel at temperature control at 12-14°C.

Ageing:

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

WINE ANALYSIS:

REG. 11499

Alc. On Label: 13,00%

Álcool: 13,43%

Residual Sugar: 1,1 (g/dm³)

Total acidity: 4,95 (g/l)(Ác.Tart)

pH: 3,43

BOTTLING:

Date/Closure:

March 2013 with natural cork.

Quantity: 15.300 bottles

NUTRITIONAL FACTS:

Calories: 75 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Enjoy chilled (11°C) as an appetizer or with fish, shellfish and salads.

VITICULTURAL INFO:

The year was characterized by a very dry and cold Winter.

Nevertheless the cycle began with the highest temperatures since 1931, followed by a rainy November.

Then, from December to the beginning March there was no rain and the average temperatures were quite low.

In March the temperature rose, but didn't influence the budburst, that happened in the last two weeks of the month.

The vegetative development was slow during the whole cycle (due to the absence of rain).

In May due to high temperatures and rainfall there was some pressure from diseases.

In July and August we had big thermal amplitudes, with rain in the 14th and 15th of August, that was very important for a good maturation of the grapes.

We had again some rain in the last days of September that increased the quality of the grapes that were still in the plants.

In the 25th of July we suffered severe damages due to a hail storm, that affected 90% of our vineyards that were in the path of the storm.

MIGUEL SOUSA

WINEMAKER NOTES:

Our 2012 Rosé has fresh and intense aromas of red fruits like strawberries, raspberries and pomegranate. It has very good acidity and is very well structured. It's a gastronomic rosé, that can perfectly replace a red wine in a "al fresco" Summer lunch, but is also excellent as an aperitif. Cheers to Summer!

30-05-2013