



QUINTA DO PORTAL

COLHEITA ROSÉ 2013

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

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

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

Picked on 7 and 8 October.

Yield:

5,5 tons/ha

VINIFICATION:

Alcoholic fermentation:

Fermentation at 12-14°C in stainless steel of musts obtained from direct pressing.

Ageing:

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

WINE ANALYSIS: REG. 13018

Alc. On Label:	13,00%
Álcool:	13,02%
Residual Sugar:	<0.2 (g/dm ³)
Total acidity:	4,16 (g/l)(Ác.Tart)
pH:	3,44

BOTTLING:

Date/Closure:

February 2014 with natural cork.

Quantity: 7.050 bottles

NUTRITIONAL FACTS:

Calories: 73 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Serve chilled as na apéritif or with salads, fish and shellfish dishes.

VITICULTURAL INFO:

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years.

Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry. This led that after a good flowering the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels.

The beginning of September was hot and dry, with rain arriving in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period.

We started picking on the 16th September and finished on the 17th October.

MIGUEL SOUSA

WINEMAKER NOTES:

In the past years we've been working to achieve more elegant and fresh Rosé wines but that, at the same time, are gastronomic. The grapes are grown with the objective to produce a Rosé and the must is obtained 100% by direct pressing.

The wine is slightly pink and elegant. It has intense aromas of wild berries, strawberry and pomegranate. Very good acidity in the mouth, elegant, with the fruit more serious than in the nose. A gastronomic Rosé that also works very well as an aperitif or welcome drink.

PAULO COUTINHO

06-03-2014