



QUINTA DO PORTAL MUROS DE VINHA ROSÉ 2014

DOC DOURO ROSE

QUINTA DO
PORTAL
FINE WINEMAKERS
DOURO VALLEY



www.quintadoportal.com

VITICULTURAL INFO:

Fall and Winter were atypical with both rainfall and temperatures well above average. Budburst occurred between the second and third weeks of March and the vegetative cycle started quickly, due to the availability of water in the subsoil and the high temperatures. Flowering came in May. There was some "desavinho" (no transformation of the flower into fruit) in the higher ground vineyards. In this period there was an higher than average disease pressure.

In the Summer we had moderate temperatures with high rainfall in July that favored the optimal development of the grapes and exuberance of the foliar surface. This led to great expectations towards the overall quality of the vintage. However in September there was persistent rainfall that deteriorated the quality of some varieties by not allowing their correct maturation.

MIGUEL SOUSA
Agronomist

WINEMAKER NOTES:

This is a dry and fresh Rosé produced from a blend of the premium Douro grape varieties picked exclusively to make this wine. It has a delicate pink colour obtained by direct pressing of the grapes and short skin contact.

Young red fruits fragrance with lovely floral notes. It is delicious crisp and refreshing on palate.

PAULO COUTINHO
Winemaker

GRAPE VARIETIES AND PARCELS:

Varieties: Tinta Roriz (50%), Touriga Nacional (25%) and Touriga Franca (25%).

HARVEST INFORMATION:

Type: Hand picked/ grapes transported in small boxes.

Date: Between the 2nd September and the 2nd October.

Yield: 5,5 tons/ha

VINIFICATION:

Alcoholic fermentation: The juice is obtained from direct pressing and then fermented in stainless steel vats at 14-16°C.

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

WINE ANALYSIS: REG. 14871

(Alc. on label: 13% Vol)

Alcohol in wine: 13,39%

Residual sugar: 0,6 (g/dm3)

Total acidity: 5,2 (g/dm3)(Ác. Tart.)

pH: 3,33

BOTTLING:

Date/type of closure: February 2015 with natural cork.

Quantity: 6.000 bottles.

NUTRITIONAL FACTS:

Caloric value: 75 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: The perfect wine below 11°C to enjoy on its own as an aperitif, or with grilled fish and shellfish dishes.