



QUINTA DO PORTAL
COLHEITA ROSÉ 2015
DOC DOURO

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FINE WINEMAKERS
DOURO VALLEY



VITICULTURAL INFO:

After a very warm and somehow wet November, we had two very cold and dry months. Bud sprouting occurred between the second and third week of March. Due to the lack of water until May the cycle developed very slowly. In April and May we even had some heat waves. Flowering and fruit set happened in May. This was very good both in lower and higher altitudes. June was the 5th hottest since 1931 and the summer continued hot and dry. By the end of August 74% of the Portuguese territory was under severe and extreme drought. The absence of rainfall anticipated a complicated harvest due to the difficulty in the phenolic maturation. But September was very wet with even a extreme phenomenon in the 16th (almost 100mm of rainfall in 24 hours). The September rainfall was positive and increased the qualitative potential of the grapes.

MIGUEL SOUSA

WINEMAKER NOTES:

This is a dry and fresh Rosé produced from a blend of the premium Douro grape varieties. It has a delicate pink colour obtained by direct pressing of the grapes. Modern winemaking retains aromas of fresh wild berries and pomegranate. It is deliciously crisp and refreshing and is best served chilled as an appetizer or with salads, fish and shellfish.

PAULO COUTINHO

GRAPE VARIETIES:

Tinta Roriz (55%), Touriga Nacional (45%).

HARVEST:

Type:

Hand picked / grapes transported in boxes.

Date

Between the 4nd and 26 September.

Yield: 5 ton/ha

WINEMAKING:

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. 17166

Alc. on Label:	13,00%
Álcool on Wine:	12,89%
Residual Sugar:	1,40 (g/dm3)
Total acidity:	4,55 (g/l)(Ác.Tart)
pH	3,35

BOTTLING:

Date/Closure:

March 2016

Quantity: 23.700 bottles.

NUTRITIONAL FACTS:

Calories: 73 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

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