



QUINTA DO PORTAL
COLHEITA ROSÉ 2016

DOC DOURO ROSE

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DOURO VALLEY
PORTUGAL

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VITICULTURAL INFO:

2016 was a very didactical and challenging year!

After a rainy Winter, that was warmer than usual, Spring was unexpectedly wet and cool! The rainfall was 40% higher than the average of the last years. This delayed the vegetative cycle, and it was absolutely necessary to work intensively in order to protect the vines.

Despite the weather conditions in June and July were normal, the disease pressure was still too high, obliging us to intervene in the vineyards more than usual.

August was very hot what slowed the maturation and put considerable strain on the vines, even stopping the maturation in some varieties. Finally we had some rain in the end of the month. But maturation continued to be very slow and it was difficult to decide when to harvest!

We started picking Tinta Roriz on the 6th September, followed by white varieties on the 11th. We finished picking on the 15th October.

A long and patient harvest under excellent weather to pick, and only with some little and harmless rainfall by the middle of September!

The challenge was overcome!

We understood the plant and the result was the creation of fine personalized wines!

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
Winemaker

GRAPE VARIETIES AND PARCELS:

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

HARVEST INFORMATION:

Type: Hand picked/ grapes transported in boxes.

Date: Between the 19th and the 30th September.

Yield: 5,0 tons/ha

VINIFICATION:

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. 18975

(Alc. on label: 12,50% Vol)

Alcohol in wine: 13%

Residual sugar: 0,70 (g/dm³)

Total acidity: 4,52 (g/dm³)(Ác. Tart.)

pH: 3,38

BOTTLING:

Date/type of closure: February 2016
with natural cork.

Quantity: 17.300 bottles.

NUTRITIONAL FACTS:

Caloric value: 73 cal/100ml

Other info: May be included in vegetarian diet.

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