



QUINTA DO PORTAL

ESPUMANTE Super Reserva BRUTO 2008

DOC DOURO ROSÉ

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://www.quintadoportal.com)

#### GRAPE VARIETIES:

Touriga Nacional (50%), Tinta Roriz (45%) and Cercial (5%)

#### HARVEST:

##### Type:

Hand picked, transported in small cases

##### Dates:

12th September 2008

##### Yield:

4,5 tons/ha

#### WINEMAKING:

##### Alcoholic fermentation:

Fermentation at low temperature with second fermentation in bottle starting in July 2009.

##### Ageing:

The wine was kept with its lees while in the vat, and has that contact again with the sediments originated by the bottle fermentation until the dégorgement that was started in July 2012.

#### WINE ANALYSIS:

REG. 10264

Alcohol:	12,50%
Residual sugar:	1,70 (g/dm3)
Total Acidity:	6,24 (g/l)(Tartaric)
pH:	3,22

#### BOTTLING:

##### Date:

Bottling in July 2009 and Dégorgement in July 2012

##### Quantity:

6.030 bottles

#### NUTRITIONAL FACTS:

It may be included in vegetarian diet

##### Suggestion:

Enjoy as an apéritif at 10-12°C or as a pairing with duck, white meats, salmon and seafood at 12-13°C

#### VITICULTURAL INFO 2007/08:

We had a winter with low rainfall and an average temperature higher than normal. With April came a heat wave and also quite a lot of rain that allowed a considerable vegetative expansion.

In May the temperatures were lower than expected what allied to high rainfall led to some "desavinho" and "bagoinha".

August was crucial and marked the average quality of the grapes due to an extraordinary thermic amplitude. The maturations were slow but effective. During the harvest the temperatures were mild and the rainfall weak. In quantity terms we had less 40% than a normal crop.

MIGUEL SOUSA

#### WINEMAKER NOTES:

It has beautiful and attractive salmon colour with a fine and persistent bubble. The fruit is present, and also the complexity of the yeast of a sparkling wine that has been through a good evolution in bottle. The mousse is fine, with beautiful acidity and long final. A sparkling wine that is visually attractive, appealing in the nose and very gastronomic.

PAULO COUTINHO

28-11-2012

Esp R 08, V1