

QUINTA DO PORTAL
MALVIS ROSÉ 2011

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal.

We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments.

On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual.

The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation.

With all these conditions, the final result was an earlier harvest – 10 to 15 days.

MIGUEL SOUSA

WINEMAKER NOTES:

A Rosé Wine for consumers that demands for less alcoholic and fresher wines, this 2011 has an attractive pink colour with red fruit aromas and a nice floral nuance.

With very good acidity in the mouth, and the same fruit and richness found on the nose, it's elegant with a firm and fresh final. A very elegant Rosé. PAULO COUTINHO

GRAPE VARIETIES:

Tinta Roriz (55%) and Touriga Franca (45%)

HARVEST:

Type:

Hand-picked and transported to winery in small cases.

Date:

From 2 till 12 September

Yield: 5,5 tons/ha

VINIFICATION:

Alcoholic fermentation:

In stainless steel at temperature control at 12-14°C.

Ageing:

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

WINE ANALYSIS: REG. 09817

Alc. On Label: 12,50%

Álcool: 12,22%

Residual Sugar: 1,1 (g/dm3)

Total acidity: 4,92 (g/l)(Ác.Tart)

pH: 3,44

BOTTLING:

Date/Closure:

March 2012 with natural cork.

Quantity: 5.500 bottles

NUTRITIONAL FACTS:

Calories: 69 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Enjoy it well chilled (11°C) as an appetizer or with fish and shellfish and salads.

08-04-2012