QUINTA DO PORTAL

MUROS DE VINHA ROSÉ 2010

DOC DOURO ROSÉ

QUINTA DO PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS

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GRAPE VARIETIES

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

HARVEST:

Type: Hand picked
Date: 14th September to 6th October
Yield: 6,0 tons/ha

WINEMAKING:

Fermentation tank: Stainless steel

Alcoholic fermentation: Temperature control at 12-14ºC
Ageing: The wine rests in stainless steel vats unti, bottling in order to preserve its freshness

WINE ANALYSIS: *REG. 084498*

(Alc. Label: 12,5% Vol**)**
Alcohol wine: 12,80%
Residual sugar: 1,3 (g/dm3)
Total Acidity: 4,27 (g/dm3)(Ác. Tart.)
pH: 3,50

BOTTLING:

DatE/Closure: March 2011 with natural cork
Quantity: 17.500 bottles

NUTRITIONAL FACTS:
Calories: 72 cal/100ml
Other info: May be included in vegetarian diet
Serving Suggestion: enjoy well chilled (11ºC) as na appetizer or with fish and shellfish and salads.

VITICULTURE INFO 2009/2010:

The viticulture year had two very distinctive periods: a cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.
MIGUEL SOUSA

TASTING NOTES:

As the market demands for less alcoholic and fresher wines, we must produce grapes with the soul objective of producing Rose wines. Our 2010 has an atractive 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

2011.MAIO.20

MVR 10, V1