



QUINTA DO PORTAL

PECCATORE ROSÉ 2013

DOC DOURO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

Tinta Roriz (50%), Touriga Nacional (25%) and Touriga Franca (25%).

HARVEST:

Type:

Vindima manual sendo depois transportada em palotes (max 150Kg).

Date:

De 25 Setembro a 7 de Outubro.

Yield:

5,5 tons/ha

VINIFICATION:

Alcoholic fermentation:

Fermentation at 12-14°C in stainless steel of musts obtained from direct pressing and juice from the maceration of skins.

Ageing:

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

WINE ANALYSIS: REG. 13701

Alc. On Label: 13,50%

Álcool: 13,61%

Residual Sugar: 1,5 (g/dm³)

Total acidity: 4,89 (g/l)(Ác.Tart)

pH: 3,45

BOTTLING:

Date/Closure:

April 2014 with natural cork.

Quantity: 4.000 bottles

NUTRITIONAL FACTS:

Calories: 77 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

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

VITICULTURAL INFO:

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years. Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry. This led that after a good flowering the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels.

The beginning of September was hot and dry, with rain arriving in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period.

We started picking on the 16th September and finished on the 17th October.

MIGUEL SOUSA

WINEMAKER NOTES:

In the past years we've been working to achieve more elegant and fresh Rosé wines but that, at the same time, are gastronomic. The grapes are grown with the objective to produce a Rosé wine and the must is obtained by direct pressing and the juice from the maceration on skins. The wine is brilliant pink and elegant. It has intense aromas of young red fruits and lovely floral notes. It is delicious crisp and refreshing with a very good acidity in the mouth. A gastronomic Rosé that also works very well as an aperitif or welcome drink.

PAULO COUTINHO

14-05-2014