



QUINTA DO PORTAL
AURU TINTO 2003
DOC DOURO

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



VITICULTURAL INFO:

The Douro is the oldest and one of the most important wine regions in the world. Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climatic characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions that differ greatly from each other not only as regards the weather but also for socio-economical reasons.

Quinta do Portal properties are located in the Cima-Corgo sub-region, an area that has been showing very good balance regarding its resistance to climate changes. The vineyards are spread by 5 estates - Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manueles - in a total of 100 ha under vines. The different altitudes and solar exposures and the variety of grape varieties allow us to produce excellent grapes that produce a diversity of wines of great quality.

MIGUEL SOUSA

WINEMAKER NOTES:

Still dark and incredible dense in colour, the wine has ripe red fruit and elegant floral aromas on the nose. On palate shows massive ripe tannins, and huge fruit concentration. The finish has remarkable length and persistence. Still have a big potential for ageing in bottle.

PAULO COUTINHO

GRAPE VARIETIES:

Touriga Nacional (58%) and Tinta Roriz (42%).

HARVEST:

Type:

Hand-picked and transported to winery in small cases.

Date

From 18 September till 8 October

Yield: 4,5 tons/ha

WINEMAKING:

Alcoholic fermentation:

Maceration at 25-27°C on little "lagares" and using gravity process to transport or move grapes/juice/wine.

Ageing:

It has aged 12 months in new french oak barrels.

WINE ANALYSIS: REG. 03061

Alc. on Label: 14,00%

Álcool on Wine: 14,44%

Residual Sugar: 0,0 (g/dm³)

Total acidity: 4,9 (g/l)(Ác.Tart)

pH 3,85

BOTTLING:

Date/Closure:

September 2006 with natural cork.

Quantity: 3.744 bottles and 302 magnums.

NUTRITIONAL FACTS:

Calories: 82 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

This wine has a great ageing potential, but can enjoy it with roasted dishes at 16-17°C and previous decanted.