



QUINTA DO PORTAL

AURU TINTO 2007

DOC DOURO RED

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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

#### VITICULTURAL INFO 2007/2008:

After two months of intense rainfall (October and November), we had a dry and sunny winter, with higher temperatures than average for this period.

"Bud burst" started in the second week of March and the heat followed until the beginning of June that was unexpectedly very rainy (in fact it registered the highest rainfall level of the past 20 years). In July and August temperatures were cool and September embraced the harvest with high temperatures and dry weather, leading to a good maturation of the grapes.

MIGUEL SOUSA

#### WINEMAKER NOTES:

In the 2007 AURU we included for the first time Touriga Franca, a variety that has been playing a key role in our Douro blends, as the perfect "connector" between Touriga Nacional and Tinta Roriz. The wine is concentrated in colour, the aromas are mostly of wild berries, black fruit and some spices. It has strong personality but not losing the elegance of the 2007 vintage. The final is very long and persistent. It's a fine example of a great Douro wine.

PAULO COUTINHO

#### GRAPE VARIETIES:

Touriga Nacional (65%), Tinta Roriz (30%) and Touriga Franca (5%)

#### HARVEST:

**Type:** Hand picked / transport in small cases

**Date:** 27th to 29th September

**Yield:** 4,5 tons/ha

#### VINIFICATION:

**Fermentation tank:** Stainless Steel

**Alcoholic fermentation:** Maceration at 24-26°C

**Ageing:** 14 months in new French oak barrels

#### WINE ANALYSIS:

REG. 06617

**(Alc. Label:** 14% Vol)

**Álcoolwine:** 14,37%

**Residual Sugar:** 2,3 (g/dm3)

**Total acidity:** 5,94 (g/dm3)(Ác. Tart.)

**pH:** 3,81

#### BOTTLING:

**Date/Closure:** August 2009 with natural cork.

**Quantity:** 1.883 bottles, 276 magnums and 15 double magnums

#### NUTRITIONAL FACTS:

**Calories:** 81cal/100ml

**Other info:** May be included in vegetarian diet

**Suggestion:** Enjoy with roasted dishes and strong cheeses at 16-17°C