



QUINTA DO PORTAL  
AURU TINTO 2009

DOC DOURO

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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

**VITICULTURAL INFO:**

Extreme conditions, caused by climate changing were noted this year. Several days with snow, some times even in very low altitudes (200 m) as we had on January 10th. On February and March, we had higher temperatures than usual, situation that provoked a significant activity in the plants. During flowering (May), we had temperatures higher than 30° C, and almost no rain. The hot weather was the dominant condition during the following months. In June we had extremely high temperatures between the 10th and the 22nd. That was very important for the health of the vines/grapes. Very hot weather, extremely dry conditions have conditioned in a significant way the phenolic maturations, reason why we started September almost "asking" for rain! But in the end, we made the harvest on the dryer September of the last 22 years.

MIGUEL SOUSA

**WINEMAKER NOTES:**

In the Douro we have a large experience and tradition in blending since centuries ago. These are complete wines that age perfectly in bottle. As in the 2007, we used again a little proportion of Touriga Franca in this unique and exclusive wine, a grape that we find essential in our blends. It shows a concentrated violet colour, revealing black fruits in the nose, some jam and pepper. While young it will be extremely expressive. It will benefit though, with bottle ageing where it will gain elegance and harmony. It is concentrated in the mouth, with a powerful grip and, at the same time, slightly shy. It is more expressive in the final that is really complex and very, very long. PAULO COUTINHO

**GRAPE VARIETIES:**

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

**HARVEST:**

**Type:**

Hand-picked and transported to winery in small baskets.

**Date:**

From 14th to 16th September.

**Yield:**

4,85 tons/ha

**VINIFICATION:**

**Alcoholic fermentation:**

In stainless steel with maceration at 24-26°C.

**Ageing:**

It has aged 14 months in new French oak barrels.

**WINE ANALYSIS:**

REG. 10783

**Alc. On Label:**

14,00%

**Álcool:**

14,14%

**Residual Sugar:**

2,40 (g/dm<sup>3</sup>)

**Total acidity:**

4,96 (g/l)(Ác.Tart)

**pH:**

3,91

**BOTTLING:**

**Date/Closure:**

July 2012, with natural cork

**Quantity:**

8.646 bottles, 260 magnuns and 20 doblemagnuns.

**NUTRITIONAL FACTS:**

**Calories:**

80 cal/100ml

**Other info:**

May be included in vegetarian diet.

**Suggestion:**

To serve at 16-17°C, with your favourite red meat or chesses. Can be cellaring for up to 10 years.

26-11-2012