



QUINTA DO PORTAL

COLHEITA TINTO 2007

DOC DOURO TINTO

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:

Vinified at relatively low temperatures, the grapes originated a wine with of aromatic profile, where the 60% of Tinta Roriz are responsible for the intense aroma of red fruit, namely cherries and raspberries. Some jam and gentle wood notes and spices add to the complexity of the aroma. Round and well structured in the mouth, has nice acidity and balance. The final is long, seductive and complex.

PAULO COUTINHO

#### GRAPE VARIETIES:

Tinta Roriz (60%), Touriga Nacional (25%), Touriga Franca (15%)

#### HARVEST INFORMATION:

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

**Date:** 18th September to 14th October

**Yield:** 6,0 tons/ha

#### WINEMAKING:

**Fermentation tanks:** Stainless steel

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

**Ageing:** French barrels (40% new and 60% one year) for 9 months

#### WINE ANALYSIS

REG. 05863

(Alc. Label: 14% Vol)

**Alcohol Wine:** 14,34%

**Residual sugar:** 2,8 (g/dm3)

**Total dry extract:** 30,5 (g/dm3)

**Total acidity:** 5,81 (g/dm3)(Ác. Tart.)

**pH:** 3,76

#### BOTTLING:

**Date/Closure:** April 2009 with natural cork

**Quantity:** 86.600 bottles

#### NUTRITIONAL FACTS:

**Calories:** 81,42cal/100ml

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

**Suggestion:** Better enjoyed in the first years to get the best of its freshness with grilled meat and cheeses.

Enjoy at 15-16°C