



QUINTA DO PORTAL

COLHEITA TINTO 2008

DOC DOURO TINTO

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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

#### VITICULTURAL INFO 2007/2008:

We had a winter with low rainfall and an average temperature higher than normal. With April came a heat wave and also quite a lot of rain that allowed a considerable vegetative expansion. In May the temperatures were lower than expected, what allied to high rainfall led to some "desavinho" and "bagoinha". August was crucial and marked the average quality of the grapes due to an extraordinary thermic amplitude. The maturations were slow but effective. During the harvest the temperatures were mild and the rainfall weak. In quantity terms we had less 40%.

MIGUEL SOUSA

#### WINEMAKER NOTES:

Vinified at moderate temperatures, we obtained a wine with a lovely aromatic profile of red fruits where cherry and blackberry are in evidence. Some jam, wood and spice notes bring more complexity to the aroma. Dark ruby in colour has excellent acidity and firm tannins. 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:** 12th September to 15th October

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

#### VINIFICATION:

**Fermentation tanks:** Stainless Steel

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

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

#### WINE ANALYSIS

REG. 07153

**(Alc. Label:** 13,5% Vol)

**Alcohol wine:** 13,76%

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

**Total Dry Extract:** 29,7 (g/dm3)

**Total Acidity:** 5,63 (g/dm3)(Ác. Tart.)

**pH:** 3,75

#### BOTTLING:

**Date/Closure:** March 2010 with natural cork

**Quantity:** 93.000 bottles

#### NUTRITIONAL FACTS:

**Calories:** 78,00cal/100ml

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

**Suggestion:** Enjoy in its first years in order to get the most of its freshness at a temperature of 15-16°C