



## QUINTA DO PORTAL COLHEITA TINTO 2009

DOC DOURO RED

93  
Points

**WINEENTHUSIAST**  
MAGAZINE  
**BEST BUY**

### VITICULTURAL INFO 2008/2009:

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  
Agronomist

### WINEMAKER COMMENTS:

Another great wine from 2009! Vinified at moderate temperatures, we obtained this 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. The final is long, seductive and complex.

PAULO COUTINHO  
Winemaker

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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### GRAPE VARIETIES AND PARCELS:

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

### HARVEST INFORMATION:

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

**Date:** 11th to 30th September

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

### VINIFICATION:

**Fermenting tanks:** Stainless steel vats

**Fermentation:** Maceration at temperature control at 24-26°C.

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

### WINE ANALYSIS: REG. 08450

(Alc. on label: 13,5% Vol)

**Alcohol in wine:** 13,58%

**Residual sugar:** 1,6 (g/dm3)

**Total acidity:** 5,66 (g/dm3)(Ác. Tart.)

**pH:** 3,74

### BOTTLING:

**Date/type of closure:** July 2011 with natural cork

**Quantity:** 50.481 bottles

### NUTRITIONAL FACTS:

**Caloric value:** 76,7 cal/100ml

**Other info:** Enjoy during the next 6 years in order to get the most of its freshness at a temperature of 15-16°C.