



QUINTA DO PORTAL

COLHEITA TINTO 2009

DOC DOURO TINTO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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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

WINEMAKER NOTES:

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

GRAPE 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:

Fermentation tanks: Stainless Steel

Alcoholic fermentation: Maceration at 24-26°C

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

WINE ANALYSIS

REG. 08450

(Alc. Label: 13,5% Vol)

Alcohol wine: 13,58%

Residual Sugar: 1,6 (g/dm3)

Total Acidity: 5,66 (g/dm3)(Ac. Tart.)

pH: 3,74

BOTTLING:

Date/Closure: July 2011 with natural cork

Quantity: 50.481 bottles

NUTRITIONAL FACTS:

Calories: 76,7cal/100ml

Other info: May be included in vegetarian diet

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

2011.OCT.20