



QUINTA DO PORTAL
COLHEITA TINTO 2010

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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BLEND:

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

HARVEST:

Type:

Hand-picked

Dates:

20 to 29th September

Yield: 5,8 ton/ha

WINEMAKING:

Alcoholic fermentation:

Maceration in stainless steel vats at 23-24°C

Ageing:

Aged for 9 months in new and one year old
French oak.

WINE ANALYSIS:	REG.	10419
Alc. Label:	13,50%	
Alcohol wine:	13,65%	
Residual sugar:	112	1,90 (g/dm3)
Total Acidity:	4,48	(g/l)(Ac.Tart)
pH:	4,05	

BOTTLING:

Date/Closure:

June 2012 with natural cork

Quantity: 46.600 bottles

NUTRITIONAL FACTS:

Caloric value: 77 cal/100ml

Other info:

May be included in vegetarian diet

Suggestion:

Enjoy in the first 5 years in order to get the
most of its freshness with meat and game
dishes. Pour at 15-16°C

VITICULTURE INFO

2009/2010

WINEMAKER NOTES:

The viticulture year had two very distinctive periods: A cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.

MIGUEL SOUSA

Vinified at moderate temperatures, the grapes we used in this blend originated a wine with an excellent aromatic profile, marked by Tinta Roriz that is responsible for the intense aroma of young fresh fruit like cherry and blackberry. Dark in colour, it also shows some spicy notes along with some wood. Well structured in the mouth it has excellent acidity and firm tannins. The final is long, seductive and complex. It's a wine that we can enjoy from now but it will also age a few years very well.
PAULO COUTINHO