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QUINTA DO PORTAL COLHEITA TINTO 2011

DOC DOURO RED

QUINTA DO
PORTAL
FINE WINEMAKERS
DOURO VALLEY



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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: 6th to 27th September

Yield: 6,0 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel vats

Fermentation: Maceration at temperature control at 23-24°C.

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

WINE ANALYSIS: REG. 12027

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

Alcohol in wine: 13,93%

Residual sugar: 1,3 (g/dm³)

Total acidity: 4,6 (g/dm³)(Ác. Tart.)

pH: 3,75

BOTTLING:

Date/type of closure: June 2013 with natural cork

Quantity: 58.000 bottles

NUTRITIONAL FACTS:

Caloric value: 79 cal/100ml

Other info: Enjoy during the next 5 years in order to get the most of its freshness at a temperature of 15-16°C.

VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal. We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments. On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual.

The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation.

With all these conditions, the final result was an earlier harvest – 10 to 15 days.

MIGUEL SOUSA
Agronomist

WINEMAKER NOTES:

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
Winemaker