



QUINTA DO PORTAL

COLHEITA TINTO 2011

DOC DOURO

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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

#### GRAPE VARIETIES:

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

#### HARVEST:

##### Type:

Hand-picked and transported to winery in  
small baskets.

##### Date:

From 6th till 27th September

##### Yield:

6,0 ton/ha

#### VINIFICATION:

##### Alcoholic fermentation:

In stainless steel with maceration at 23-24°C.

##### Ageing:

It has aged for 9 months in new and used  
French oak barrels.

#### WINE ANALYSIS: REG. 12027

<b>Alc. On Label:</b>	13,50%
<b>Álcool:</b>	13,93%
<b>Residual Sugar:</b>	1,3 (g/dm <sup>3</sup> )
<b>Total acidity:</b>	4,6 (g/l)(Ác.Tart)
<b>pH:</b>	3,75

#### BOTTLING:

##### Date/Closure:

June 2013 with natural cork.

**Quantity:** 98.000 bottles

#### NUTRITIONAL FACTS:

**Calories:** 79 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

#### 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

#### 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

28-05-2013