



QUINTA DO PORTAL

COLHEITA TINTO 2012

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 17th till 28th 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. 13700

##### Alc. On Label:

14,00%

##### Álcool:

14,20%

##### Residual Sugar:

0,4 (g/dm<sup>3</sup>)

##### Total acidity:

5,3 (g/l)(Ác.Tart)

##### pH:

3,68

#### BOTTLING:

##### Date/Closure:

May 2014 with natural cork.

##### Quantity:

66.670 bottles, 1440 half-  
bottles and 90 magnums

#### 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:

The year was characterized by a very dry and  
cold Winter.

Nevertheless the cycle began with the highest  
temperatures since 1931, followed by a rainy  
November.

Then, from December to the beginning March  
there was no rain and the average  
temperatures were quite low.

In March the temperature rose, but didn't  
influence the budburst, that happened in the  
last two weeks of the month.

The vegetative development was slow during  
the whole cycle (due to the absence of rain).

In May due to high temperatures and rainfall  
there was some pressure from diseases.

In July and August we had big thermal  
amplitudes, with rain in the 14th and 15th of  
August, that was very important for a good  
maturation of the grapes.

We had again some rain in the last days of  
September that increased the quality of the  
grapes that were still in the plants.

In the 25th of July we suffered severe  
damages due to a hail storm, that affected  
90% of our vineyards that were in the path of  
the storm.

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

30-05-2014