



## QUINTA DO PORTAL COLHEITA TINTO 2013

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:** From 25th September till 11th October.

**Yield:** 5,5 tons/ha

### VINIFICATION:

**Fermenting tanks:** Stainless steel vats

**Fermentation:** Maceration at temperature control at 24-26°C.

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

### WINE ANALYSIS: REG. 15453

(Alc. on label: 13% Vol)

**Alcohol in wine:** 13,42%

**Residual sugar:** 0,6 (g/dm3)

**Total acidity:** 5,0 (g/dm3)(Ác. Tart.)

**pH:** 3,7

### BOTTLING:

**Date/type of closure:** July 2015 with natural cork.

**Quantity:** 102.000 bottles.

### NUTRITIONAL FACTS:

**Caloric value:** 75 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:

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years. Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry. This led that after a good flowering the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels.

The beginning of September was hot and dry, with rain arriving in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period.

We started picking on the 16th September and finished on the 17th October.

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