



QUINTA DO PORTAL

COLHEITA TINTO 2014

DOC DOURO

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FINE WINEMAKERS
DOURO VALLEY



GRAPE VARIETIES:

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

HARVEST:

Type:

Hand-picked and transported to winery in
small baskets.

Date

From 2nd September till 6th October.

Yield: 5,5 ton/ha

WINEMAKING:

Alcoholic fermentation:

In stainless steel with maceration at 24-26°C.

Ageing:

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

WINE ANALYSIS: REG. 18163

Alc. on Label: 13,00%

Álcool on Wine: 13,50%

Residual Sugar: 0,6 (g/dm³)

Total acidity: 5,1 (g/l)(Ác.Tart)

pH 3,67

BOTTLING:

Date/Closure:

July 2016 with natural cork.

Quantity: 71.520 bottles, 1.200 1/2
halves, 557 magnums and 30
jeroboams.

NUTRITIONAL FACTS:

Calories: 76 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Enjoy it 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:

Fall and Winter were atypical with both
rainfall and temperatures well above average.
Budburst occurred between the second and
third weeks of March and the vegetative cycle
started quickly, due to the availability of water
in the subsoil and the high temperatures.
Flowering came in May. There was some
"desavinho" (no transformation of the flower
into fruit) in the higher ground vineyards. In
this period there was an higher than average
disease pressure.

In the Summer we had moderate
temperatures with high rainfall in July that
favored the optimal development of the
grapes and exuberance of the foliar surface.
This led to great expectations towards the
overall quality of the vintage. However in
September there was persistent rainfall that
deteriorated the quality of some varieties by
not allowing their correct maturation.

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