



QUINTA DO PORTAL

COLHEITA TINTO 2014

DOC DOURO

# QUINTA DO PORTAL

FINE WINEMAKERS  
DOURO VALLEY



## 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

## 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/dm<sup>3</sup>)

**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