



QUINTA DO PORTAL

DURADERO TINTO 2007

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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

#### VITICULTURE INFO 2006/07 (DOURO)

After two months of intense rainfall (October and November), we had a dry and sunny winter, with higher temperatures than average for this period.

"Bud burst" started in the second week of March and the heat followed until the beginning of June that was unexpectedly very rainy (in fact it registered the highest rainfall level of the past 20 years). In July and August temperatures were cool and September embraced the harvest with high temperatures and dry weather, leading to a good maturation of the grapes.

MIGUEL SOUSA

#### WINEMAKERS COMMENTS:

This wine represents the union of two cultures united by the same river Douro/Duero and by a grape with the same genetic root Tinta Roriz / Tinta de Toro.

After all our differences (Portuguese and Spanish) are nothing more but resemblances. Wins the wine!

It shows an intense violet colour and aromas of black fruits. Extremely well balanced with strong but round tannins, the fruit in the mouth is enriched with some toasty notes. The final is long and expressive revealing the potential of both regions.

SILVIA GARCIA  
PAULO COUTINHO

#### GRAPE VARIETIES:

Tinta Roriz (50%) and Tinta de Toro (50%)

#### HARVEST:

**Type:** hand-picked

**Dates:** 20th Sept for Tinta Roriz and 29th Sept for Tinta de Toro

**Yield:** 5,0 tons/ha TRoriz and 4,0ton/ha Tinta de Toro

#### WINEMAKING:

**Fermentation tanks:** Stainless Steel

**Alcoholic Fermentation:** Maceration at 24-26°C

**Ageing:** 6 months in new French oak barrels for Tinta Roriz and 5 months in American oak for Tinta de Toro

#### WINE ANALYSIS:

**(Alc. Label:** 14% Vol)

**Alcohol wine:** 13,94%

**Açúcares redutores:** 2,2 (g/dm<sup>3</sup>)

**Total acidity:** 5,49 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,74

#### BOTTLING:

**Date/Closure:** 27th March 2009 / natural cork

**Quantity:** 3.431 bottles

#### NUTRITIONAL FACTS:

**Calories:** 79cal/100ml

**Other info:** May be included in vegetarian diet

**Suggestion:** This wine will repay cellaring for at least 6 years, but can be already enjoyed with red meats and strong cheeses. Pour at 15-16°C