



QUINTA DO PORTAL

DURADERO TINTO 2008

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

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

HARVEST:

Type: hand-picked

DatEs: 30th Sept for Tinta Roriz and 5th Oct 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: 14,32%

Açúcares redutores: 3,64 (g/dm³)

Total acidity: 5,01 (g/dm³)(Ác. Tart.)
pH: 3,90

BOTTLING:

Date/Closure: 8th June 2010 / natural cork

Quantity: 1.218 bottles

NUTRITIONAL FACTS:

Calories: 81cal/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

VITICULTURE INFO (DOURO)

Winter has seen little rainfall and higher average temperatures than usual.

In the first week of April we had a heat wave, but also high rainfall, what lead to an important vegetative expansion.

In May temperatures were lower than expected. This and the high rainfall led to some problems with the grapes development (desavinho and bagoinha).

August with extraordinary termic amplitudes, was crucial and marked the average quality of the grapes, as it gave conditions for a slow but effective maturation. Harvest was done among mild temperatures and weak rainfall. In quantity terms we had 40% less grapes than the previous harvest.

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