



QUINTA DO PORTAL

DURADERO TINTO 2009

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:** 18th Sept for Tinta Roriz and 2th 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 6 months in American oak for Tinta de Toro

#### WINE ANALYSIS:

**(Alc. Label:** 15% Vol)

**Alcohol wine:** 15,12%

**Açúcares redutores:** 2,2 (g/dm3)

**Total acidity:** 5,24 (g/dm3)(Ác. Tart.)  
**pH:** 3,76

#### BOTTLING:

**Date/Closure:** May 2011 / natural cork

**Quantity:** 7.000 bottles

#### NUTRITIONAL FACTS:

**Calories:** 85cal/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)

Extreme conditions, (caused by climate changing?) were noted this year. Several days with snow, some times even in very low altitudes (200 m) as we had on January 10th. On February and March, we had higher temperatures than usual, situation that caused a significant activity in the plants. During flowering (May), we had temperatures higher than 30° C, and almost no rain. The hot weather was the dominant condition during the following months. In June we had extremely high temperatures between the 10th and the 22nd. That was very important for the health of the vines/grapes. August is always a very important month for the Douro region. Very hot weather, extremely dry conditions have conditioned in a significant way the phenolic maturations, reason why we started September almost "asking" for rain! But in the end, we made the harvest on the dryer September of the last 22 years.

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, aromas of black fruits and some vanilla. Extremely well balanced, rich 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

2011.MAY.20