



QUINTA DO PORTAL

FRONTARIA TINTO RESERVA 2007

DOC DOURO RED

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

Tinta Roriz (40%), Touriga Franca (40%) and Touriga Nacional (20%).

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: 18th Sept till 14th October.

Yield: 6,0 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel vats

Fermentation: Maceration at temperature control at 26-28°C.

Ageing: 25% of volume in French oak barrels for 9 months for the complexity of aroma and taste. The remaining volume rest in stainless steel vats to obtain the fruity aromas.

WINE ANALYSIS: REG. 07171

(Alc. on label: 13,5% Vol)

Alcohol in wine: 13,70%

Residual sugar: 2,2 (g/dm3)

Total extract: 26,5 (g/dm3)

Total acidity: 5,24 (g/dm3)(Ác. Tart.)

pH: 3,76

BOTTLING:

Date/ Closure: April 2010 with natural cork

Quantity: 16.000 bottles

NUTRITIONAL FACTS:

Caloric value: 77,06 cal/100ml

Other information: Suitable for vegetarian diet

Suggestions: Perfect with dishes of fat fish and red meat. Pour at 15-16°C

VITICULTURAL INFO 2006/2007:

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

WINEMAKER COMMENTS:

2007 will be remembered as a vintage of elegant wines. This wine is no exception. It has a beautiful ruby colour, dense and deep, showing aromas of spices with cinnamon and also red fruits jam. It has a nice body with firm tannins and excellent acidity. The final is long and complex, revealing that it will age well in bottle.

PAULO COUTINHO