



QUINTA DO PORTAL

FRONTARIA TINTO 2006

DOC DOURO RED

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES AND PARCELS:

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

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: 15 Sept till 05 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. 05865

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

Alcohol in wine: 13,90%

Residual sugar: 2,6 (g/dm³)

Total extract: 26,8 (g/dm³)

Total acidity: 5,25 (g/dm³)(Ác. Tart.)

pH: 3,72

BOTTLING:

Date/type of closure: April 2009 with natural closure.

Quantity: 16.230 bottles

ALIMENTARY INFORMATION:

Caloric value: 78,88 cal/100ml

Other information: Suitable for vegetarian

Suggestions: A perfect foil to red meat dishes and game,

VITICULTURAL INFO 2005/2006:

We had two peaks of heat: one in the end of May and another in the end of July, with some extreme situations of rainfall in June (around 40mm in one day). A strong hail storm in June conditioned the behavior of some vineyards affecting their production and quality. During the start of the picking season the weather was hot and dry becoming unstable from the 25th September.
MIGUEL SOUSA

WINEMAKING NOTES:

Full bodied with a ripe berry colour and fruity aromas, it's toasty and appetising in the mouth with a attractive and elegant finish.
PAULO COUTINHO