



QUINTA DO PORTAL

FRONTARIA TINTO 2009

DOC DOURO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES:

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

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 7 till 24 September.

Yield:

5,75 tons/ha

VINIFICATION:

Alcoholic fermentation:

In stainless steel with maceration at 24-26°C.

Ageing:

Part of the wine (25%) has aged in French oak barrels for nine months in our cellars.

WINE ANALYSIS:

REG. 09826

Alc. On Label:

13,50%

Álcool:

13,56%

Residual Sugar:

1,7 (g/dm³)

Total acidity:

5,2 (g/l)(Ác.Tart)

pH:

3,81

BOTTLING:

Date/Closure:

January and February 2012 with natural cork.

Quantity:

25.000 bottles

NUTRITIONAL FACTS:

Calories:

77 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

It can be enjoyed with your favourite meat or cheeses.

VITICULTURAL INFO:

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 provoked 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. 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

WINEMAKER NOTES:

Full bodied with a ripe berry colour and fruity aromas. Toasty and appetising in the palate with a attractive and elegant finish.
PAULO COUTINHO

01-03-2012