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QUINTA DO PORTAL GRANDE RESERVA 2006

VQPRD DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPES AND PARCELS:

Varieties: Touriga Nacional (50%), Touriga Roriz (35%) and Touriga Franca (15%).

Parcels: Quinta do Portal and Quinta dos Muros.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 15 September till 25 September .

Yield: 5,0 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Stainless steel vats.

Fermentation: Maceration at 26-28°C.

Malolactic: Yes.

FINISH TREATMENTS:

Ageing: Aged for 14 months in new French oak.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 05158

Alcohol: 14,75%

Residual sugar: 2,9 (g/dm3)

Total dry extract: 34,7 (g/dm3)

Total acidity: 5,14 (g/dm3)(Ác. Tart.)

BOTTLING:

Date/cork: Jul. 2008; natural cork.

Quantity: 16.071 bottles and 1.256 magnums.

NUTRITIONAL FACTS:

Calories: 84 cal/ 100ml.

Other info: Suitable for vegetarians.

SUGGESTIONS:

The wine will repay careful cellaring for up to 10 years, but is excellent now with classic flavoured red meat and dishes.

VITICULTURE INFORMATION:

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 behaviour 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
Agronomist

WINEMAKER COMMENTS:

Dark in colour, with very complex aromatical profile, where the ripe red fruits empires such as red plum, blackberry, and dark cherry, some mineral and elegant toasty. Very powerful good acidity with dense but round tannins. Long and complex after taste.

PAULO COUTINHO
winemaker