



QUINTA DO PORTAL

GRANDE RESERVA 2007

DOC DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES AND PARCELS:

Varieties: Touriga Nacional (60%), Tinta Roriz (30%) and Touriga Franca (10%)

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: 15 till 25 September

Yield: 5,0 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel vats

Fermentation: Maceration at temperature control at 24-26°C.

Ageing: Fourteen months in new French oak

WINE ANALYSIS: REG. 07298

(Alc. on label: 14,0% Vol)

Alcohol in wine: 14,11%

Residual sugar: 2,5 (g/dm³)

Total extract: 28,8 (g/dm³)

Total acidity: 5,23 (g/dm³)(Ác. Tart.)

pH: 3,82

BOTTLING:

Date/type of closure: July 2010 with natural cork.

Quantity: 25.614 bottles, 109 magnums and 25 Doble magnums

ALIMENTARY INFORMATION:

Caloric value: 80 cal/100ml

Other information: Suitable for vegetarian

Suggestions: It can be enjoyed with your favourite red meat or chesses and can cellaring for up to 10 years

VITICULTURAL INFO 2007/2008:

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

WINEMAKING NOTES:

Another great wine on a great year. Dark in colour, with very complex aromatical profile, with ripe red fruits, blackberrys and dark cherry. Very fresh with some mineral and some toasty in complement. Powerfull on the palate, a very good acidity and round tannins. The aftertaste is long and complex revealing us that cellaring this wine a few more years could be a good decision, but we can not loose the opportunity to enjoy it right now with a good pairing.

PAULO COUTINHO

2011.Fev.22

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