



QUINTA DO PORTAL
GRANDE RESERVA TINTO 2009

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

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:

The 2009 vintage produced fruity and very fresh wines! After the elegant 2007, this one seems to be richer, but keeping a very appealing freshness! Dark in colour, with ripe red fruit fragrance like blackberries and dark cherry. Serious on the mouth showing ripe tannins in accordance with the volume, and a toasty character complementing the mouth feel. A long and complex aftertaste revealing that cellaring this wine a few more years will be a good decision, although we shouldn't lose the opportunity to enjoy it also right now.

PAULO COUTINHO

GRAPE VARIETIES:

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

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 14th to 25th September.

Yield:

5,3 tons/ha

VINIFICATION:

Alcoholic fermentation:

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

Ageing:

Aged for 12 months in new French oak.

WINE ANALYSIS:

REG. 08457

Alc. On Label:

13,50%

Álcool:

13,50%

Residual Sugar:

1,8 (g/dm3)

Total acidity:

5,47 (g/l)(Ác.Tart)

pH:

3,76

BOTTLING:

Date/Closure:

July 2011 with natural cork.

Quantity:

20.355 bottles.

NUTRITIONAL FACTS:

Calories:

4 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

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

30-06-2014

GR09 v2