



QUINTA DO PORTAL

GRANDE RESERVA TINTO 2011

DOC Douro

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

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 21th to 24th September.

Yield:

5,0 tons/ha

VINIFICATION:

Alcoholic fermentation:

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

Ageing:

Aged for 14 months in new French oak.

WINE ANALYSIS:

REG. 13047

Alc. On Label: 14,50%

Álcool: 14,67%

Residual Sugar: 1,3 (g/dm3)

Total acidity: 4,7 (g/l)(Ác.Tart)

pH: 3,78

BOTTLING:

Date/Closure:

April 2014 with natural cork.

Quantity: 14.600 bottles

NUTRITIONAL FACTS:

Calories: 82 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.

VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal.

We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments. On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual.

The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation.

With all these conditions, the final result was an earlier harvest – 10 to 15 days.

MIGUEL SOUSA

WINEMAKER NOTES:

A Big wine from a great year. 2011 have produced fruity but very serious wines! Dark in colour, with very complex aromatical profile, ripe red fruits, blackberrys and dark cherry. Fresh on palate, with serius but round tanins, and a toasty in complement with the fruit. 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

25-03-2014