



QUINTA DO PORTAL
GRANDE RESERVA 2014

DOURO DOC RED

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DOURO VALLEY
PORTUGAL

WWW.QUINTADOPORTAL.COM

VITICULTURAL INFO:

Fall and Winter were atypical with both rainfall and temperatures well above average.

Budburst occurred between the second and third weeks of March and the vegetative cycle started quickly, due to the availability of water in the subsoil and the high temperatures. Flowering came in May. There was some "desavinho" (no transformation of the flower into fruit) in the higher ground vineyards.

In this period there was an higher than average disease pressure. In the Summer we had moderate temperatures with high rainfall in July that favored the optimal development of the grapes and exuberance of the foliar surface. This led to great expectations towards the overall quality of the vintage. However in September there was persistent rainfall that deteriorated the quality of some varieties by not allowing their correct maturation.

MIGUEL SOUSA
Agronomist

WINEMAKER NOTES:

A beautiful wine with aromas of ripe blackberry and dark cherry, as well as fresh aromas of wild fruits. It has a very fine acidity. The tannins are present but mature, polished and well harmonized with the toasted notes from the barrel ageing. It finishes long with a light and seductive bitter. A red wine that may be enjoyed young with red meat and cheese, but that deserves to be aged further in bottle as it will reach a unique level of perfection.

PAULO COUTINHO
Winemaker

GRAPE VARIETIES:

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

HARVEST INFORMATION:

Type: Hand-picked and transported to winery in small baskets.

Date: From the 18th to the 22nd September.

Yield: 4,5 tons/ha

VINIFICATION:

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

Ageing: Aged for 9 months in new French oak.

WINE ANALYSIS: REG. 17494

(Alc. on label: 15% Vol)

Alcohol in wine: 15,20%

Residual sugar: 0,8 (g/dm³)

Total acidity: 4,8 (g/dm³)(Ác. Tart.)

pH: 3,8

BOTTLING:

Date/type of closure: October 2016 with natural cork.

Quantity: 10.750 bottles, 120 Magnums and 20 Double Magnums.

NUTRITIONAL FACTS:

Caloric value: 85 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: Enjoy with red meat or cheese.

You can also cellar it for another 8-10 years if you want to enjoy it at its best.