



QUINTA DO PORTAL
MALVIS TINTO 2008

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

Touriga Franca (40%), Tinta Roriz (30%) and Tinta Barroca (30%)

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 10th till 25th September.

Yield: 6,0 ton/ha

VINIFICATION:

Alcoholic fermentation:

In stainless steel with maceration at 25-26°C.

Ageing:

Partially aged (25%) for 4 months in used French oak barrels.

WINE ANALYSIS: REG. 09776

Alc. On Label:	13,50%
Álcool:	13,93%
Residual Sugar:	2,30 (g/dm ³)
Total acidity:	5,4 Tart
pH:	3,7

BOTTLING:

Date/Closure:

May 2011 with natural cork.

Quantity: 40.000 bottles.

NUTRITIONAL FACTS:

Calories: 79 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

It can be enjoyed with your favourite meat or chesses.

VITICULTURAL INFO:

The viticulture year had two very distinctive periods: A cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.

MIGUEL SOUSA

WINEMAKER NOTES:

Made with a very carefully winemaking, using gravity and precise techniques, this wine has a dark dense colour, with aromas of cinnamon and jam. It is full bodied with ripe tannins, and a long and complex finish, with fruit and oak in perfect harmony. A modern and pleasant Douro red.

PAULO COUTINHO

10-11-2011

MLV v3