



QUINTA DO PORTAL
MALVIS TINTO 2010

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

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 ruby colour, with fresh aromas of red fruits and raspberries. Well-balanced on the palate, full bodied, ripe tannins and a long and complex finish. A modern and pleasant Douro red.

PAULO COUTINHO

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 14th September till 8 October.

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. 09272

Alc. On Label:	13,50%
Álcool:	13,35%
Residual Sugar:	2,00 (g/dm3)
Total acidity:	3,84 Tart)
pH:	3,99

BOTTLING:

Date/Closure:

June 2011 with natural cork.

Quantity: 40.000 bottles.

NUTRITIONAL FACTS:

Calories: 76 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

It can be enjoyed with your favourite meat or chesses.

15-03-2012

MLV v2