



QUINTA DO PORTAL
MALVIS TINTO 2013
DOC DOURO

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FINE WINEMAKERS
DOURO VALLEY



VITICULTURAL INFO:

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years.

Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry. This led that after a good flowering the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels.

The beginning of September was hot and dry, with rain arriving in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period.

We started picking on the 16th September and finished on the 17th October.

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

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 25th September till 17 October.

Yield: 6,0 ton/ha

WINEMAKING:

Alcoholic fermentation:

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

Ageing:

Aged 3 months in french oak barrels.

WINE ANALYSIS: REG. 16209

Alc. on Label: 13,00%

Álcool on Wine: 13,30%

Residual Sugar: <0,6 (g/dm³)

Total acidity: 5,0 (g/l)(Ác.Tart)

pH 3,68

BOTTLING:

Date/Closure:

September 2015 with natural cork.

Quantity: 35.000 bottles.

NUTRITIONAL FACTS:

Calories: 75 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

It can be enjoyed with your favourite meat or chesses.