



QUINTA DO PORTAL

MALVIS TINTO RESERVA 2007

DOC DOURO RED

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES AND PARCELS:

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

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: 20 Sept till 05 October.

Yield: 6,0 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel vats

Fermentation: Maceration at temperature control at 26-28°C.

Ageing: Tree months in one wine French oak

WINE ANALYSIS: REG. 06001

(Alc. on label: 13,5% Vol)

Alcohol in wine: 13,61%

Residual sugar: 1,9 (g/dm³)

Total extract: 27,9 (g/dm³)

Total acidity: 5,41 (g/dm³)(Ác. Tart.)

pH: 3,68

BOTTLING:

Date/type of closure: April 2009 with natural closure.

Quantity: 14.760 bottles

ALIMENTARY INFORMATION:

Caloric value: 76,98 cal/100ml

Other information: Suitable for vegetarian

Suggestions: It can be enjoyed with your favourite meat or chesses.

VITICULTURAL INFO 2007/2008:

After two months of intense rainfall (October and November), we had a dry and sunny winter, with higher temperatures than average for this period.

"Bud burst" started in the second week of March and the heat followed until the beginning of June that was unexpectedly very rainy (in fact it registered the highest rainfall level of the past 20 years). In July and August temperatures were cool and September embraced the harvest with high temperatures and dry weather, leading to a good maturation of the grapes.

MIGUEL SOUSA

WINEMAKING NOTES:

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 the fruit and the oak in perfect harmony.

PAULO COUTINHO

2009.MAI.20

MLV R07 V2