



QUINTA DO PORTAL
MURAL RESERVA TINTO 2008

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:

It has a beautiful ruby colour, dense and deep, ripe berry colour and fruity aromas with some spices like cinnamon. Full bodied, toasty and appetising in the palate with firm tannins and excellent acidity. An attractive and elegant finish. You could enjoy it right now, but this wine reveals that could age well in bottle.

PAULO COUTINHO

GRAPE VARIETIES:

Tinta Roriz (40%), Touriga Franca (40%), and Tinta Barroca (20%)

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 15 September to 10 October

Yield:

5,5 ton/ha

VINIFICATION:

Alcoholic fermentation:

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

Ageing:

Partially aged (25%) for 9 months in used French oak barrels.

WINE ANALYSIS:

REG. 09776

Alc. On Label:

13,50%

Álcool:

13,93%

Residual Sugar:

2,3 (g/dm³)

Total acidity:

5,4 (g/l)(Ác.Tart)

pH:

3,7

BOTTLING:

Date/Closure:

February 2012 with natural cork.

Quantity:

33.300 bottles.

NUTRITIONAL FACTS:

Calories:

79 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Perfect with dishes of fat fish and red meat.
Pour at 15-16°C.

24-02-2012