

QUINTA DO ORTAL FINE WINEMAKERS





DOURO VALLEY



GRAPE VARIETIES:

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

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date

From 26th September till 15th October

Yield: 5,5 tons/ha

WINEMAKING:

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. 15535

Alc. on Label: 13,00% Álcool on Wine: 13,25%

0,6 (g/dm3) Residual Sugar: **Total acidity:** 5,0 (g/l)(Ác.Tart) рН

3,75

BOTTLING: Date/Closure:

June 2015 with natural cork.

Quantity:

NUTRITIONAL FACTS:

Calories: 74 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

It can be enjoyed with your favourite meat or chesses.

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 is full bodied with a ripe berry colour and fruity aromas. Toasty and appetising in the mouth with na attractive and elegant finish. A modern and pleasant Douro red.

PAULO COUTINHO