



QUINTA DO PORTAL

MURAL TINTO RESERVA 2007

DOC DOURO TINTO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VITICULTURE INFO 2006/2007:

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

WINEMAKER COMMENTS:

2007 will be remembered as a vintage of elegant wines. This wine is no exception. It has a beautiful ruby colour, dense and deep, showing aromas of spices with cinnamon and also red fruits jam. It has a nice body with firm tannins and excellent acidity. The final is long and complex, revealing that it will age well in bottle.

PAULO COUTINHO

GRAPE VARIETIES:

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

HARVEST INFORMATION:

Type: Hand Picked / Transported in small cases

Dates: 18th September to 14th October

Yield: 6,0 tons/ha

WINEMAKING:

Fermentation tank: Stainless steel

Alcoholic Fermentation: Maceration at 24-26°C

Ageing: 25% of the wine in French oak barrels for 9 months

WINE ANALYSIS: REG. 07171

(Alc. Label: 13,5% Vol)

Alcohol wine: 13,70%

Residual sugar: 2,2 (g/dm³)

Total dry extract: 26,5 (g/dm³)

Total acidity: 5,24 (g/dm³)(Ác. Tart.)

pH: 3,76

BOTTLING:

Date/Closure: April 2010 with natural cork

Quantity: 13.000 bottles

NUTRITIONAL FACTS:

Calories: 77,06cal/100ml

Other info: May be included in vegetarian diet

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