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Points

WINEENTHUSIAST
MAGAZINE
BEST BUY



QUINTA DO PORTAL MURAL TINTO RESERVA 2007

VQPRD DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

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

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 18 Sept till 14 October.

Yield: 6,0 tons/ha

WINEMAKING:

Fermenting tank: Stainless steel vats

Alcoholic Fermentation: Maceration at temperature control at 24-26°C.

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

WINE ANALYSIS: REG. 07171

(Alc. on 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/type of closure: April 2010 with natural cork.

Quantity: 13.000 bottles

NUTRITIONAL FACTS:

Caloric value: 77,06 cal/100ml

Other information: May be included in vegetarian diet.

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

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
Agronomist

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
Winemaker