



QUINTA DO PORTAL
MUROS de VINHA TINTO 2011

DOC DOURO

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



GRAPE VARIETIES:

Tinta Roriz (45%), Touriga Franca (30%), and Tinta Barroca (25%)

HARVEST:

Type:

Hand picked / transported in bulk boxes (330lb).

Date

From 12th till 30th September

Yield: 6,0 ton/ha

WINEMAKING:

Alcoholic fermentation:

In stainless steel with maceration at 25-26°C.

Ageing:

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

WINE ANALYSIS: REG. 15036

Alc. on Label:	13,00%
Álcool on Wine:	13,02%
Residual Sugar:	<0,6 (g/dm ³)
Total acidity:	4,9 (g/l)(Ác.Tart)
pH	3,69

BOTTLING:

Date/Closure:

January 2015 with natural cork.

Quantity: 85.000 bottles.

NUTRITIONAL FACTS:

Calories: 73 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

It can be enjoyed with your favourite meat or chesses.

VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal.

We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments.

On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual.

The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation.

With all these conditions, the final result was an earlier harvest – 10 to 15 days.

MIGUEL SOUSA

WINEMAKER NOTES:

With a beautiful and dense colour, it has aromas of jam and some spices. It's elegant and well balanced in the mouth, finishing long and with a very pleasant freshness. A wine that shows well its unique origin.

It's a very good glass of wine to enjoy on its own therefore making it a perfect wine to serve by the glass.

PAULO COUTINHO