



QUINTA DO PORTAL
PECCATORE TINTO 2008

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES:

Touriga Franca, Tinta Roriz and Tinta Barroca.

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 10th till 25th September

Yield:

6,0 ton/ha

VINIFICATION:

Alcoholic fermentation:

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

Ageing:

It has aged for 3 months in used French oak barrels.

WINE ANALYSIS:

REG. 09704

Alc. On Label:

13,50%

Álcool:

13,11%

Residual Sugar:

2,0 (g/dm³)

Total acidity:

5 (g/l)(Ác.Tart)

pH:

3,84

BOTTLING:

Date/Closure:

January 2012 with natural cork.

Quantity:

14.500 bottles.

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 winter with low rainfall and an average temperature higher than normal. With April came a heat wave and also quite a lot of rain that allowed a considerable vegetative expansion.

In May the temperatures were lower than expected what allied to high rainfall led to some "desavinho" and "bagoinha". August was crucial and marked the average quality of the grapes due to an extraordinary thermic amplitude. The maturations were slow but effective. During the harvest the temperatures were mild and the rainfall weak. In quantity terms we had less 40% than a normal crop.

MIGUEL SOUSA

WINEMAKER NOTES:

It has a dark dense colour, with aromas of cinnamon and jam. It is full bodied with ripe tannins, and a long and complex finish, with fruit and oak in perfect harmony. 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

24-04-2012