



QUINTA DO PORTAL

PECCATORE TINTO 2009

DOC DOURO

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://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 7 till 24 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. 11218

**Alc. On Label:** 13,50%

**Álcool:** 13,63%

**Residual Sugar:** 2,2 (g/dm<sup>3</sup>)

**Total acidity:** 5,0 (g/l)(Ác.Tart)

**pH:** 3,77

#### BOTTLING:

##### Date/Closure:

January 2014 with natural cork.

**Quantity:** 23.000 bottles

#### NUTRITIONAL FACTS:

**Calories:** 78 cal/100ml

##### Other info:

May be included in vegetarian diet.

##### Suggestion:

It can be enjoyed with your favourite meat, chesses or chocolate.

#### VITICULTURAL INFO:

The viticulture year had two very distinctive periods: A cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.

MIGUEL SOUSA

#### WINEMAKER NOTES:

It has a dark and 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

14-05-2014