

QUINTA DO PORTAL
PECCATORE TINTO 2014
DOC DOURO

VITICULTURAL INFO:

Fall and Winter were atypical with both rainfall and temperatures well above average. Budburst occurred between the second and third weeks of March and the vegetative cycle started quickly, due to the availability of water in the subsoil and the high temperatures.

Flowering came in May. There was some "desavinho" (no transformation of the flower into fruit) in the higher ground vineyards. In this period there was an higher than average disease pressure.

In the Summer we had moderate temperatures with high rainfall in July that favored the optimal development of the grapes and exuberance of the foliar surface. This led to great expectations towards the overall quality of the vintage. However in September there was persistent rainfall that deteriorated the quality of some varieties by not allowing their correct 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

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



GRAPE VARIETIES:

Touriga Franca, Tinta Roriz and Tinta Barroca.

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date

From 18th September till 6th October.

Yield: 6,5 tons/ha

WINEMAKING:

Alcoholic fermentation:

In stainless steel with maceration at 23-24°C.

Ageing:

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

WINE ANALYSIS: REG. 16210

Alc. on Label: 13,00%

Álcool on Wine: 12,99%

Residual Sugar: 0,9 (g/dm3)

Total acidity: 5,0 (g/l)(Ác.Tart)

pH 3,83

BOTTLING:

Date/Closure:

February 2016 with natural cork.

Quantity: 30.000 bottles

NUTRITIONAL FACTS:

Calories: 73 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

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