QUINTA DO PORTAL

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WINEMAKER NOTES:

origin.

With a beautiful and intense ruby

colour, it has aromas of jam and

wine that shows well its unique

on its own therefore making it a

PAULO COUTINHO

perfect wine to serve by the glass.

some spices. It's elegant and well

balanced in the mouth, finishing long

and with a very pleasant freshness. A

It's a very good glass of wine to enjoy

PORTAL

PORTAL D'OURO TINTO 2011

DOC DOURO





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GRAPE VARIETIES:

Tinta Roriz (40%), Touriga Franca (30%), and Tinta Barroca (30%)

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 12th till 30th September

Yield: 6,0 ton/ha

VINIFICATION:

Alcoholic fermentation:

In stainless steel with maceration at 23-24ºC.

Ageing:

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

WINE ANALYSIS:	REG.	11213
Alc. On Label:	13,50%	
Álcool:	13,46%	
Residual Sugar:	2,2	(g/dm3)
Total acidity:	4,9	(g/l)(Ác.Tart)
pH:	3,8	
рн:	3,8	

BOTTLING:

Date/Closure: September 2013 with natural cork. Quantity: 54.500 bottles

NUTRITIONAL FACTS:

76 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion:

Calories:

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