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## QUINTA DO PORTAL PORTAL RESERVA 2003

VQPRD DOURO RED

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://www.quintadoportal.com)

### GRAPES AND PARCELS:

**Varieties:** Touriga Nacional (40%), Touriga Franca (30%); and Touriga Roriz (30%).

**Parcels:** Quinta do Portal and Quinta dos Muros.

### HARVEST INFORMATION:

**Type:** Hand picked/ transported in small cases.

**Date:** 20 September till 27 September .

**Yield:** 5,5 tons/ha

### VINIFICATION:

**Crushing:** Destalked and crushed.

**Tanks:** Stainless steel vats.

**Fermentation:** Maceration at 26-28°C.

**Malolactic:** Yes.

### FINISH TREATMENTS:

**Ageing:** Aged for 9 months in new French oak and one-wine french oak.

**Stabilisation:** No Cold.

### WINE ANALYSIS:

**Alcohol:** 14,50%

**Residual sugar:** 4,5 (g/dm3)

**Total acidity:** 5,15 (g/dm3)(Ác. Tart.)

### BOTTLING:

**Date/cork:** Feb. 2006; natural cork.

**Quantity:** 26.600 bottles.

### NUTRITIONAL FACTS:

**Calories:** 103 cal/ 100ml.

**Other info:** Suitable for vegetarians.

### SUGGESTIONS:

The wine will repay careful cellaring for up to 5 years, but is excellent now with fuller flavoured meat and cheese dishes.

### WINEMAKER COMMENTS:

This wine has an intense ruby colour and aromas of ripe red fruits and dark plums. Fine balance of rich fruit over soft tannins with a long and expressive finish.

PAULO COUTINHO  
winemaker