



QUINTA DO PORTAL

RESERVA RED 2008

DOC DOURO RED

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

Tinta Roriz (45%), Touriga Nacional (40%), and Touriga Franca (15%)

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: From 15 September to 10 October

Yield: 5,5 tons/ha

VINIFICATION:

Fermentation tanks: Stainless steel vats

Fermentation: Maceration with temperature control at 24-26°C.

Ageing: Nine months in new and used French oak

WINE ANALYSIS: REG. 07300

(Alc. on label: 14% Vol)

Alcohol wine: 13,99%

Residual sugar: 2,4 (g/dm³)

Total extract: 30,5 (g/dm³)

Total acidity: 5,42 (g/dm³)(Ác. Tart.)

pH: 3,70

BOTTLING:

Date/type of closure: Julho 2010 with natural cork

Quantity: 31.437 bottles and 310 magnums

NUTRITION FACTS:

Caloric value: 79,30 cal/100ml

Other information: Suitable for vegetarian

Suggestions: The wine will repay careful cellaring for up to 5 years, but is excellent now with full flavoured meat dishes and cheese at 16-17°C.

VITICULTURAL INFO 2007/2008:

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

WINEMAKING NOTES:

A fine example of the quality potential of the Douro region. With a beautiful ruby colour, this wine shows aromas of ripe fruit and elegant floral notes in perfect harmony with the oak. In the mouth is well structured with soft but expressive tannins that are balanced with the fruit. The final is long and complex revealing us that cellaring this wine a few more years could be a good decision, but we can not loose the opportunity to enjoy it right now with a good pairing.

PAULO COUTINHO

2011.OCT.20