



QUINTA DO PORTAL RESERVA RED 2009

VQPRD DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VITICULTURAL INFO:

Extreme conditions, caused by climate changing were noted this year. Several days with snow, some times even in very low altitudes (200 m) as we had on January 10th. On February and March, we had higher temperatures than usual, situation that provoked a significant activity in the plants. During flowering (May), we had temperatures higher than 30° C, and almost no rain. The hot weather was the dominant condition during the following months. In June we had extremely high temperatures between the 10th and the 22nd. That was very important for the health of the vines/grapes. Very hot weather, extremely dry conditions have conditioned in a significant way the phenolic maturations, reason why we started September almost “asking” for rain! But in the end, we made the harvest on the dryer September of the last 22 years.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

Another great wine from 2009! 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
winemaker

GRAPES AND PARCELS:

Varieties: Touriga Nacional (50%), Touriga Roriz (40%) and Touriga Franca (10%).

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.
Date: 15 September till 10 October .
Yield: 6,0 tons/ha

VINIFICATION:

Alcoholic fermentation:
In stainless steel with maceration at 24-26°C.

FINISH TREATMENTS:

Ageing: It has aged for 9 months in new and used French oak barrels.

WINE ANALYSIS: REG. 08479

(Alc. on label: 13,50%Vol.)
Alcohol: 13,81%
Residual sugar: 1,8 (g/dm3)
Total acidity: 5,62 (g/dm3)(Ác. Tart.)
pH: 3,75

BOTTLING:

Date/type of closure: July 2011 with natural cork.
Quantity: 39.017 bottles

NUTRITIONAL FACTS:

Calories: 78 cal/ 100ml
Other info: Suitable for vegetarians.

SUGGESTIONS:

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