



QUINTA DO PORTAL
RESERVA RED 2009

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES:

Touriga Nacional(50%), Tinta Roriz (40%) and Touriga Franca(10%)

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 15 September to 10 October

Yield:

6,0 tons/ha

VINIFICATION:

Alcoholic fermentation:

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

Ageing:

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

WINE ANALYSIS:

REG. 08479

Alc. On Label:

13,50%

Álcool:

13,81%

Residual Sugar:

1,8 (g/dm³)

Total acidity:

5,62 (g/l)(Ác.Tart)

pH:

3,75

BOTTLING:

Date/Closure:

July 2011 with natural cork

Quantity:

39.017 bottles

NUTRITIONAL FACTS:

Calories:

78 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

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:

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

WINEMAKER NOTES:

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

2011.OCT.20

RES09, V2