



## QUINTA DO PORTAL RESERVA RED 2010

VQPRD DOURO RED

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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

### GRAPES AND PARCELS:

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

### HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 20 till 29 October .

Yield: 5,5 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. 10419

(Alc. on label: 13,50%Vol.)

Alcohol: 13,60%

Residual sugar: 1,9 (g/dm3)

Total acidity: 4,48 (g/dm3)(Ác. Tart.)

pH: 3,8

### BOTTLING:

Date/type of closure: June 2012 with natural cork.

Quantity: 20.295 bottles and 103 magnuns

### NUTRITIONAL FACTS:

Calories: 76 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

### VITICULTURAL INFO:

The viticulture year had two very distinctive periods: A cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.

MIGUEL SOUSA  
Agronomist

### WINEMAKER COMMENTS:

The 2010 wines have very fruity and fresh aromas. Our Reserva shows red and black fruit aromas and elegant floral aromas in perfect harmony with the oak notes. The tannin is firm and expressive with elegant and fresh acidity. The final is long and complex telling us the wine will age very well in bottle.

PAULO COUTINHO  
winemaker