



QUINTA DO PORTAL
PORTAL RESERVA 2011

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

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

HARVEST:

Type:

Grapes are hand picked

Date:

Between 6th and 27th September

Yield: 6,0 ton/ha

WINMAKING:

Alcoholic Fermentation:

Maceration in stainless steel at 24-26°C

Ageing:

9 months in new French oak

WINE ANALYSIS: REG. 12028

Alcohol label:	14,00%
Alcohol wine:	14,48%
residual sugar: 112	0,90 (g/dm3)
Total acidity:	4,9 (g/l)(Ac.Tart)
pH:	3,83

BOTTLING:

Date/Closure:

August 2013 with natural cork

Quantity: 26521 bottles/63 magnums

NUTRITIONAL FACTS:

Caloric Value: 81 cal/100ml

Other info:

It may be included in vegetarian diet

Pairing suggestion:

Enjoy from now, or age it a few more years in your cellar. Pair with roasted dishes and strong cheeses. Pour at 16-17°C

INFORMAÇÃO VITÍCOLA:

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years.

Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry what led that after a good flowering, the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels.

The beginning of September was hot and dry, with rain falling in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period.

We started picking on the 16th September and finished on the 17th October.

NOTAS DO ENÓLOGO:

This is another serious example that comes from the great 2011 vintage. This Reserva shows a concentrated colour with aromas of ripe black fruit and elegant floral notes in perfect harmony with some toasted from the oak. Well balanced in the mouth, with firm and expressive tannins, well supported by the volume and lively acidity. The final is long and complex that will develop further with more time in bottle.

PAULO

COUTINHO

22-01-2014