



## QUINTA DO PORTAL PORTAL RESERVA 2014

DOURO DOC RED

92  
Points

**WINE ENTHUSIAST**  
MAGAZINE

90  
Points

**Wine Spectator**  
LEARN MORE, DRINK BETTER

90  
Points

**Wine Advocate**

### VITICULTURAL INFO:

Fall and Winter were atypical with both rainfall and temperatures well above average.

Budburst occurred between the second and third weeks of March and the vegetative cycle started quickly, due to the availability of water in the subsoil and the high temperatures. Flowering came in May. There was some "desavinho" (no transformation of the flower into fruit) in the higher ground vineyards.

In this period there was an higher than average disease pressure. In the Summer we had moderate temperatures with high rainfall in July that favored the optimal development of the grapes and exuberance of the foliar surface. This led to great expectations towards the overall quality of the vintage. However in September there was persistent rainfall that deteriorated the quality of some varieties by not allowing their correct maturation.

MIGUEL SOUSA  
Agronomist

### WINEMAKER NOTES:

This Reserva shows a concentrated colour with aromas of ripe black fruit and elegant floral notes in perfect harmony with some toast from the oak. Well balanced on palate, with firm and expressive tannis, well supported by the volume and live acidity. The final is long and complex that will develop further with more time in bottle.

PAULO COUTINHO  
Winemaker

# QUINTA DO PORTAL

DOURO VALLEY  
PORTUGAL

WWW.QUINTADOPORTAL.COM

### GRAPE VARIETIES:

**Varieties:** Touriga Nacional (45%), Tinta Roriz (40%) and Touriga Franca (15%).

### HARVEST INFORMATION:

**Type:** Hand-picked and transported to winery in small baskets.

**Date:** From 18th September till 4th October.

**Yield:** 5,5 tons/ha

### VINIFICATION:

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

**Ageing:** Aged for 9 months in new and used French oak.

### WINE ANALYSIS: REG. 16409

(Alc. on label: 14,50% Vol)

**Alcohol in wine:** 14,51%

**Residual sugar:** 0,8 (g/dm3)

**Total acidity:** 5,1 (g/dm3)(Ac. Tart.)

**pH:** 3,84

### BOTTLING:

**Date/type of closure:** March 2016 with natural cork.

**Quantity:** 14.368 bottles and 60 Magnums.

### NUTRITIONAL FACTS:

**Caloric value:** 82 cal/100ml

**Suggestion:** Enjoy with red meat or cheese.

If you prefer to wait until it's more matured, you can cellar it for another 10 years.