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QUINTA DO PORTAL TINTA RORIZ 2006

VQPRD DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VITICULTURE INFORMATION:

We had two peaks of heat: one in the end of May and another in the end of July, with some extreme situations of rainfall in June (around 40mm in one day). A strong hail storm in June conditioned the behaviour of some vineyards affecting their production and quality. During the start of the picking season the weather was hot and dry becoming unstable from the 25th September.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

Ruby in colour, with very complex aromatical profile, where the ripe red fruits empires such as black cherry, sweet impressions and an elegant toasty and mineral. Well-balanced, lovely acidity with dense but round tannins. Long and complex after taste.

PAULO COUTINHO
winemaker

GRAPES AND PARCELS:

Varieties: Tinta Roriz (100%).

Parcels: Quinta dos Muros.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 15 September.

Yield: 4,5 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Stainless steel vats.

Fermentation: Maceration at 26-28°C.

Malolactic: Yes.

FINISH TREATMENTS:

Ageing: Aged for 12 months in new French oak.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 05128

Alcohol: 15,04%

Residual sugar: 3,2 (g/dm³)

Total acidity: 4,67 (g/dm³)(Ác. Tart.)

BOTTLING:

Date/cork: Jun. 2008; natural cork.

Quantity: 2.978 bottles and 230 magnums.

NUTRITIONAL FACTS:

Calories: 84 cal/ 100ml.

Other info: Suitable for vegetarians.

SUGGESTIONS:

The wine will repay careful cellaring for up to 6 years, but is excellent now with classic flavoured red meat dishes or cheeses.