



QUINTA DO PORTAL

TINTA RORIZ 2009

DOC DOURO TINTO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VITICULTURE INFO 2008/2009:

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 caused 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. August is always a very important month for the Douro region. 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 COMMENTS:

A beautiful Tinta Roriz, this 2009. The fruit is very pure and fresh. The aromas suggest mature fruits where black cherry dominates. The wood toast is very light and well integrated. In the mouth it is very well-balanced, with light acidity and it's really, really pleasant. A beautiful Tinta Roriz that will surprise you while young and also after some years of bottle ageing.
PAULO COUTINHO

GRAPE VARIETY:

Tinta Roriz (100%)

HARVEST:

Type: Hand-picked

Date: 18th to 22nd September

Yield: 4,5 tons/ha

WINEMAKING:

Fermentation Vat: Stainless Steel

Alcoholic Fermentation: Maceration at 24-26°C

Ageing: 6 months in new French oak barrels

WINE ANALYSIS: REG. 08009

(Alc. Label: 14,0% Vol)

Alcohol Wine: 14,21%

Residual sugar: 2,6 (g/dm3)

Total Dry Extract: 31,5 (g/dm3)

Total acidity: 3,84 (g/dm3)(Ác. Tart.)

pH: 4,0

BOTTLING:

Date/Closure: September 2010 with natural cork

Quantity: 4.927 bottles, 150 magnums

NUTRITIONAL FACTS:

Calories: 80cal/100ml

Other info: May be included in vegetarian diet

Suggestion: This wine has a great ageing potential, but is also very pleasant while young. Drink at 16-17°C