



QUINTA DO PORTAL

TOURIGA FRANCA 2009

DOC DOURO TINTO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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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:

.An indispensable grape for the blends, and a very difficult varietal to be alone in the bottle. This is only the second release after 2001! Only in 2003 we were quite do decide to bottle this varietal. There was a very difficult years with an interrupted maturation in August caused to the high temperatures. In 2009, was perhaps the better year since ever. Let's see his evolution, but we are certainly sure that will aged longer than the 2001. For the moment has a concentrated ruby color, fruity character and little cedar and coffe, very fresh and appealing. Concentrated in palate, good structure but harmony with volume, gives a fresh fruity aftertaste. Finish a little dry, that will developed in the bottle, and now we have definitely to paring with food.

PAULO COUTINHO

GRAPE VARIETY:

Touriga Franca (100%)

HARVEST:

Type: Hand-picked

Date: 20th to 23nd September

Yield: 4,5 tons/ha

WINEMAKING:

Fermentation Vat: Stainless Steel

Alcoholic Fermentation: Maceration at 24-26°C

Ageing: 9 months in used French oak barrels

WINE ANALYSIS:

REG. 08306

(Alc. Label: 13,5% Vol)

Alcohol Wine: 13,67%

Residual sugar: 1,6 (g/dm3)

Total acidity: 5,62 (g/dm3)(Ác. Tart.)

pH: 3,98

BOTTLING:

Date/Closure: September 2011 with natural cork

Quantity: 1.398 bottles and 125 magnums

NUTRITIONAL FACTS:

Calories: 77cal/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