



QUINTA DO PORTAL

TOURIGA NACIONAL RED 2006

DOC DOURO RED

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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#### VITICULTURAL INFO 2005/2006:

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 behavior 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

#### WINEMAKING NOTES:

Dark ruby colour, it displays an intense aroma of ripe fruit and elegant floral notes, which is characteristic of the grape variety, enriched with cassis and raspberry on the palate. Rich mouthful of soft ripe fruit, well structured with smooth but expressive tannins. Possible to drink now, but it will repay cellaring up for the next 10 years. PAULO COUTINHO

#### GRAPE VARIETIES AND PARCELS:

**Varieties:** Touriga Nacional(100%)

#### HARVEST INFORMATION:

**Type:** Hand picked / transported in small cases.

**Date:** 15th to 25th September.

**Yield:** 4,5 tons/ha

#### VINIFICATION:

**Fermenting tanks:** Stainless steel vats

**Fermentation:** Maceration at 24-26°C.

**Ageing:** Twelve months in new French oak

**WINE ANALYSIS:** REG. 06114

**(Alc. on label:** 13,5% Vol)

**Alcohol in wine:** 13,5%

**Residual sugar:** 2,4 (g/dm3)

**Total extract:** 29,4 (g/dm3)

**Total acidity:** 5,33 (g/dm3)(Ác. Tart.)

**pH:** 3,66

#### BOTTLING:

**Date/type of closure:** September 2009 with natural cork.

**Quantity:** 2.607 bottles and 150 mag's

#### NUTRITIONAL FACTS:

**Calories:** 76,5 cal/100ml

**Other information:** Suitable for vegetarian

**Suggestions:** The wine will repay careful cellaring for up to 5 years, but is excellent now with fuller flavoured meat dishes at 16-17°C.