



QUINTA DO PORTAL

TOURIGA NACIONAL RED 2009

DOC DOURO RED



VITICULTURAL 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 provoked 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

WINEMAKING NOTES:

Dark ruby and vibrant 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, all on a good and clean fragrance. Rich mouthful of soft ripe tannins, well structured and really smooth. Very pleasant to enjoy right now, but definitely 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: 14 a 18 de Setembro

Yield: 4,5 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel vats

Fermentation: Maceration at 24-26°C.

Ageing: Six months in new French oak

WINE ANALYSIS: REG. 08130

(Alc. on label: 14,5% Vol)

Alcohol in wine: 14,54%

Residual sugar: 2,2 (g/dm3)

Total extract: 31,0 (g/dm3)

Total acidity: 5,66 (g/dm3)(Ác. Tart.)

pH: 3,80

BOTTLING:

Date/type of closure: September 2010 with natural cork.

Quantity: 4.660 bottles

NUTRITIONAL FACTS:

Calories: 82,3 cal/100ml

Other information: Suitable for vegetarian

Suggestions: The wine will repay careful cellaring for up to 10 years, but is excellent now with fuller flavoured meat dishes at 16-17°C.