



QUINTA DO PORTAL

TOURIGA NACIONAL TINTO 2013

DOC DOURO

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



VITICULTURAL INFO:

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years. Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry. This led that after a good flowering the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels. The beginning of September was hot and dry, with rain arriving in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period. We started picking on the 16th September and finished on the 17th October.

MIGUEL SOUSA

WINEMAKER NOTES:

This wine is the result of a long fermentation designed to bring out all the potential of the Touriga Nacional grape variety. It displays an intense aroma of violets and black fruits like plum and cassis, with a hint of vanilla from the ageing in new French oak barrels. A beautiful and rich wine that will age very well in bottle for many years. With time in bottle it will become more harmonious, with spices and smoky notes and elegance in the mouth. Some good examples of this varietal: the 2001 is now fantastic. The 2003 is still young, with a lot of black fruit. The 2009 is the one with more vibrant fruit and elegance, very lively with very good grip.

PAULO COUTINHO

GRAPE VARIETIES:

Touriga Nacional (100%).

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date

From 25 September till 7 October.

Yield: 4,0 tons/ha

WINEMAKING:

Alcoholic fermentation:

Maceration in stainless steel "microlagares" with controlled temperature of 26-28°C.

Ageing:

It has aged for 9 months in new French oak barrels.

WINE ANALYSIS: REG. 15845

Alc. on Label:	14,00%
Álcool on Wine:	14,36%
Residual Sugar:	<0,6 (g/dm ³)
Total acidity:	4,8 (g/l)(Ác.Tart)
pH	3,78

BOTTLING:

Date/Closure:

July 2015 with natural cork.

Quantity:

854 bottles and 90 magnums.

NUTRITIONAL FACTS:

Calories: 81 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Enjoy now or age it a few years in your cellar. Ideal to pair with roasted dishes at 15-16°C.