



	QUINTA DO PORTAL GRANDE RESERVA 2007
 <p>Information:</p> <p>Grape Varieties; Touriga Nacional (60%), Tinta Roriz (30%) and Touriga Franca (10%)</p> <p>Parcels; Quinta do Portal and Quinta dos Muros</p> <p>Ageing; Aged for 14 months in new French oak</p> <p>Wine Analysis :</p> <p>Alcohol; 14,11%</p> <p>Residual sugar; 2,5 (g/dm³)</p> <p>Total acidity; 5,23 (g/dm³)(Ác. Tart.)</p> <p>Bottling:</p> <p>Date/type of closure; Julho 2010 with natural cork</p> <p>Quantity; 25.614 bottles and 109 Magnums</p> <p>Wine Tasting: It has a rich deep colour and aromas os ripe red fruits and black plums, with soft and rich fruit on the palate. Intense lingering finish.</p>	

	QUINTA DO PORTAL TINTA RORIZ 2009
 <p>Information:</p> <p>Grape Varieties; Tinta Roriz (100%)</p> <p>Parcels; Quinta dos Muros</p> <p>Ageing; Aged for 6 months in new French oak</p> <p>Wine Analysis :</p> <p>Alcohol; 14,21%</p> <p>Residual sugar; 2,6 (g/dm³)</p> <p>Total acidity; 3,84 (g/dm³)(Ác. Tart.)</p> <p>Bottling:</p> <p>Date/type of closure; Set 2010 with natural cork</p> <p>Quantity; 4.927 bottles and 150 Magnums</p> <p>Wine Tasting: Ruby in colour, with very complex and fresh aromatical profile, with black cherry fruits, sweet impressions and an touch of toast. Well-balanced, lovely acidity with dense but round tannins. Long and complex aftertaste.</p>	

Viticultural info on 2006/2007

After two months of intense rainfall (October and November), we had a dry and sunny winter, with higher temperatures than average for this period.

“Bud burst” started in the second week of March and the heat followed until the beginning of June that was unexpectedly very rainy (in fact it registered the highest rainfall level of the past 20 years). In July and August temperatures were cool and September embraced the harvest with high temperatures and dry weather, leading to a good maturation of the grapes.

Viticultural info on 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.