



# QUINTA DO PORTAL ALVARINHO & VERDELHO 2014

DURIENSE WHITE

QUINTA DO  
**PORTAL**  
FINE WINEMAKERS  
DOURO VALLEY



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## VITICULTURAL INFO:

Fall and Winter were atypical with both rainfall and temperatures well above average. Budburst occurred between the second and third weeks of March and the vegetative cycle started quickly, due to the availability of water in the subsoil and the high temperatures. Flowering came in May. There was some "desavinho" (no transformation of the flower into fruit) in the higher ground vineyards. In this period there was an higher than average disease pressure. In the Summer we had moderate temperatures with high rainfall in July that favored the optimal development of the grapes and exuberance of the foliar surface. This led to great expectations towards the overall quality of the vintage. However in September there was persistent rainfall that deteriorated the quality of some varieties by not allowing their correct maturation.

MIGUEL SOUSA  
Agronomist

## WINEMAKER NOTES:

Another great example of the Douro potential and versatility. To make wines from varieties not so common in the region the way the Douro likes to present them: in a blend. The aromatic richness of the Alvarinho suggests fresh notes of lychee, orange peel and peach that together with the freshness and fine acidity of the Verdelho lead to a very unique, exquisite wine. At this point will perfectly pair with seafood, but with some bottle evolution it will allow us to pair with a very wide variety of food. In the mouth is very lively and fresh, ending long and lingering.

PAULO COUTINHO  
Winemaker

## GRAPE VARIETIES:

Alvarinho (57%) and Verdelho (43%).

## HARVEST INFORMATION:

**Type:** Hand picked/ grapes transported in boxes.

**Date:** Between 13th and 15th September.

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

## VINIFICATION:

**Alcoholic Fermentation:** In stainless steel at a temperature of 14-16°C.

**Ageing:** After fermentation the wine is kept in stainless steel in contact with its lees until bottling.

## WINE ANALYSIS: REG. 15558

(Alc. on label: 13,00% Vol)

**Alcohol in wine:** 13,33%

**Residual sugar:** 0,7 (g/dm3)

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

**pH:** 3,2

## BOTTLING:

**Date/type of closure:** June 2015 with natural cork.

**Quantity:** 2,200 bottles.

## NUTRITIONAL FACTS:

**Caloric value:** 75 cal/100ml

**Other info:** May be included in vegetarian diet.

**Suggestion:** Serve chilled as apéritif (10°C) or with seafood and fish dishes (11-12°C).

2015.MAY.28