



QUINTA DO PORTAL BLACKPUR 2012

DOC DOURO RED

QUINTA DO
PORTAL

FINE WINEMAKERS
DOURO VALLEY



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VITICULTURAL INFO:

The year was characterized by a very dry and cold Winter. Nevertheless the cycle began with the highest temperatures since 1931, followed by a rainy November. Then, from December to the beginning March there was no rain and the average temperatures were quite low. In March the temperature rose, but didn't influence the budburst, that happened in the last two weeks of the month. The vegetative development was slow during the whole cycle (due to the absence of rain). In May due to high temperatures and rainfall there was some pressure from diseases. In July and August we had big thermal amplitudes, with rain in the 14th and 15th of August, that was very important for a good maturation of the grapes. We had again some rain in the last days of September that increased the quality of the grapes that were still in the plants. In the 25th of July we suffered severe damages due to a hail storm, that affected 90% of our vineyards that were in the path of the storm.

MIGUEL SOUSA
Agronomist

WINEMAKER NOTES:

The grapes for this wine come from our experimental parcels in the left bank of the Pinhão river. Although not originally from the Douro, it's here that these two grapes acquire a particular character and personality. The Cabernet Sauvignon shows itself here more elegant and fresh. The Malbec feels here better than at its original home, giving us wines of great chromatic beauty and lush fruity aromas. The wine has a dark violet colour, aroma of dry flowers and black fruits like dark cherry and black currant. In the mouth it's very fresh with perfect acidity, well structured and with a elegant weight. It's very pleasant with a fresh aromatic final.

PAULO COUTINHO
Winemaker

GRAPE VARIETIES AND PARCELS:

Varieties: Malbec (67%) and Cabernet Sauvignon (33%).

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.
Date: 23rd September for Cabernet Sauvignon and 5th October for Malbec.
Yield: 4,5 tons/ha

VINIFICATION:

Fermentation: Maceration in small lagares at 26-28°C.
Ageing: It rest in old casks for many years till bottling.

WINE ANALYSIS: REG. 14154

(Alc. on label: 15% Vol)
Alcohol in wine: 15,31%
Residual sugar: 0,90 (g/dm³)
Total acidity: 5,6 (g/dm³)(Ác. Tart.)
pH: 3,54

BOTTLING:

Date/type of closure: December 2014 with natural cork.
Quantity: 1.200 bottles.

NUTRITIONAL FACTS:

Calories: 86 cal/ 100ml
Other info: May be included in vegetarian diet.