



## QUINTA DO PORTAL Verdelho & Sauvignon Blanc 2013

IGP DURIENSE

# QUINTA DO PORTAL

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://www.quintadoportal.com)

### 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 is the second release of this particular blend whose grapes come from our experimental parcels at Quinta da Abelheira.

It shows the lively citrus fruits and minerality from the Verdelho, married with the crisp Sauvignon to make a delightful fresh glass! Ideal for drinking with all seafood dishes, pasta or just on it's own to give great pleasure!

PAULO COUTINHO

### GRAPE VARIETIES:

Verdelho (48%) and Sauvignon Blanc (52%).

### HARVEST:

#### Type:

Hand-picked and transported to winery in small baskets.

#### Date:

23th September

#### Yield:

5,5 tons/ha

### VINIFICATION:

#### Alcoholic fermentation:

In stainless steel at temperature control at 12-14°C.

#### Ageing:

After fermentation the wine is kept in stainless steel until bottling in order to maintain its freshness.

### WINE ANALYSIS:

REG. 13017

**Alc. On Label:** 13,50%

**Álcool:** 13,74%

**Residual Sugar:** 1,8 (g/dm<sup>3</sup>)

**Total acidity:** 5,6 (g/l)(Ác.Tart)

**pH:** 3,14

### BOTTLING:

#### Date/Closure:

February 2014 with natural cork.

#### Quantity:

6.400 bottles

### NUTRITIONAL FACTS:

**Calories:** 3 cal/100ml

#### Other info:

May be included in vegetarian diet.

#### Suggestion:

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

04-04-2014

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