



QUINTA DO PORTAL
DURADERO TINTO 2011
STILL WINE

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal.

We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments.

On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual.

The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation.

With all these conditions, the final result was an earlier harvest – 10 to 15 days.

WINEMAKER NOTES:

This wine represents the union of two cultures linked by the same River.

Same river (DOURO river), same grape, different wine regions.

This wine has an intense violet colour and aromas of ripe red fruits and plums. Fine balance of rich fruit over soft tannins, enriched with toasty flavours. A long and expressive finish reveals the potential from both regions.

SILVIA GARCIA & PAULO COUTINHO

GRAPE VARIETIES:

Tinta Roriz (50%) and Tempranillo (50%).

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date

21-24 September for Tinta Roriz and 06-07 October for Tempranillo.

Yield: 5,0 tons/ha Tinta Roriz & 4,0ton/ha Tempranillo.

WINEMAKING:

Alcoholic fermentation:

Maceration on micro open vats at 24-26°C for Tinta Roriz and stainless steel vats for Tempranillo.

Ageing:

Aged in barrels for 6 months. French oak for Tinta Roriz and American oak for Tempranillo.

WINE ANALYSIS:

REG. dd11

Alc. on Label:	15,00%
Álcool on Wine:	15,10%
Residual Sugar:	3,00 (g/dm3)
Total acidity:	4,98 (g/l)(Ác.Tart)
pH	3,79

BOTTLING:

Date/Closure:

June 2015 with natural cork.

Quantity: 1.500 bottles.

NUTRITIONAL FACTS:

Calories: 86 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

To be served at 15-16°C. You can drink it now, or decide to age it. It has a good potential for that.