



QUINTA DO PORTAL LATE BOTTLED VINTAGE 1996

PORT WINE

87
Points

 **WINEENTHUSIAST**
MAGAZINE

93
Points

 **WINE LOVERS PAGE**
www.wineloverspage.com

WINEMAKER COMMENTS:

Deep red in colour, on the nose we have ripe red fruits. It's a soft but complex wine with round tannins and really spicy. The final is long and complex.

PAULO COUTINHO
winemaker

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Touriga Nacional, Tinta Roriz and Touriga Franca.

Parcels: Quinta dos Muros and Quinta da Abelheira.

HARVEST INFORMATION:

TYPE: Hand picked/ transported by small cases.

Date: 29 September to 1 October.

Yield: 5,0 tons/ha

VINIFICATION:

Crushing: Semi-destaked and crushed.

Tanks: Traditional way: "Lagar".

Fermentation: Maceration by foot at aprox. 28-30°C.

FINISH TREATMENTS:

Barrel ageing: Four years in old casks.

Fining: No Fining.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 11085

Alcohol: 19,8%

Baumé: 3,4

Residual sugar: 101,0 (g/dm3)

Total dry extract: 125,1 (g/dm3)

Total acidity: 4,03 (g/dm3)(Ác. Tart.)

Volatile acidity: 0,24 (g/dm3)(Ác. Acét.)

pH: 3,62

SUGGESTIONS:

Pair it with chocolate cake, hot chocolate with strawberry ice-cream or with blue cheeses. It's also a discovery with steak-au-poivre.

Decanter
Highly Recommended



QUINTA DO PORTAL 10 YEAR OLD AGED

TAWNY PORT

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Traditional red varieties from the Douro Valley, such as Touriga Franca, Tinta Barroca and Tinta Roriz.

HARVEST INFORMATION:

TYPE: Hand picked/ transported by big baskets.

Date: September/ October in each year.

Yield: 6 tons/ha

VINIFICATION:

Crushing: Crushed but not destalked.

Tanks: Traditional way: "Lagar".

Fermentation: Maceration by foot at aprox. 28-30°C.

FINISH TREATMENTS:

Barrel ageing: It rest in old casks for many years till bottling.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 11685

Alcohol: 19,5%

Baumé: 3,7

Residual sugar: 103,1 (g/dm³)

Total dry extract: 130,6 (g/dm³)

Total acidity: 4,44 (g/dm³)(Ác. Tart.)

Volatile acidity: 0,46 (g/dm³)(Ác. Acét.)

pH: 3,42

Total SO₂: 39 (mg/dm³)

SUGGESTIONS:

Serve slightly chilled with crème-brûlée, macadamia and vanilla ice-creams, apple pie. Also very exquisite with foie-gras.

WINEMAKER COMMENTS:

Lively tawny in colour, it shows an intense of aroma of dry fruits, although some notes of young red fruits are also present. It's full-bodied with some peppery notes. The final is very long.

PAULO COUTINHO
winemaker



QUINTA DO PORTAL 20 YEAR OLD AGED

TAWNY PORT

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

92
Points

 **WINEENTHUSIAST**
MAGAZINE

WINEMAKER COMMENTS:

Pale amber in colour, this Port has a great fragrance, character and length of flavour. Excellent finish.

PAULO COUTINHO
winemaker

GRAPES AND PARCELS:

Varieties: Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão, Tinta Amarela.

HARVEST INFORMATION:

TYPE: Hand picked/ transported by big baskets.

Date: September/ October in each year.

Yield: 6 tons/ha

VINIFICATION:

Crushing: Not destalked or crushed.

Tanks: Traditional way: "Lagar".

Fermentation: Maceration by foot at approx. 28-30°C.

FINISH TREATMENTS:

Barrel ageing: Aged for an average of 20 years.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 11046

Alcohol: 19,7%

Baumé: 3,9

Residual sugar: 106,7 (g/dm³)

Total dry extract: 134 (g/dm³)

Total acidity: 4,69 (g/dm³)(Ác. Tart.)

Volatile acidity: 0,54 (g/dm³)(Ác. Acét.)

pH: 3,49

SUGGESTIONS:

A perfect end to a special dinner. Excellent to pair with cigars



QUINTA DO PORTAL 30 YEAR OLD AGED

TAWNY PORT

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Traditional varieties of the Douro.

Parcels: Quinta dos Muros and Quinta da Abelheira.

HARVEST INFORMATION:

TYPE: Hand picked.

Date: September/ October in each year.

Yield: 6 tons/ha

VINIFICATION:

Crushing: Destalking and crushing.

Tanks: Traditional way: "Lagar".

Fermentation: Maceration by foot at aprox. 28-30°C.

FINISH TREATMENTS:

Barrel ageing: More than 30 years in barrels.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 14792

Alcohol: 20,05%

Baumé: 5,3

Residual sugar: 131,4 (g/dm³)

Total dry extract: 162,2 (g/dm³)

Total acidity: 4,57 (g/dm³)(Ác. Tart.)

BOTTLING:

Date/cork: Please read bottling date on the back-label; natural cork (t-cork).

Quantity: This wine is bottled upon our manual demand.

NUTRITIONAL FACTS:

Calories: 170 cal/ 100ml.

Other info: Suitable for vegetarians.



QUINTA DO PORTAL 40 YEAR OLD AGED

TAWNY PORT

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Traditional varieties of the Douro.

Parcels: Quinta dos Muros and Quinta da Abelheira.

HARVEST INFORMATION:

TYPE: Hand picked/ transported in small cases.

Date: September/ October in each year.

Yield: 6 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Traditional way: "Lagar".

Fermentation: Maceration by foot at aprox. 28-30°C.

FINISH TREATMENTS:

Barrel ageing: More than 40 years in barrels.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 14793

Alcohol: 19,93%

Baumé: 6,0

Residual sugar: 142,5 (g/dm³)

Total dry extract: 175,9 (g/dm³)

Total acidity: 4,72 (g/dm³)(Ác. Tart.)

BOTTLING:

Date/cork: Please read bottling date on the back-label; natural cork (t-cork).

Quantity: This wine is bottled upon our manual demand.

NUTRITIONAL FACTS:

Calories: 174 cal/ 100ml.

Other info: Suitable for vegetarians.



QUINTA DO PORTAL MOSCATEL

DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Moscatel Galego.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: September.

Yield: 3,75 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Stainless steel vats.

Fermentation: Temperature controlled (18-20°C).

Malolactic: No.

FINISH TREATMENTS:

Ageing: It's kept in stainless steel with the best conditions in order to keep its freshness.

Stabilisation: Cold.

WINE ANALYSIS: REG. 00395

Alcohol: 17,20%

Residual sugar: 95,1 (g/dm³)

Total dry extract: 111,3 (g/dm³)

Total acidity: 4,20 (g/dm³)(Ác. Tart.)

pH: 3,31

SUGGESTIONS:

It should be served fresh and can be enjoyed as an aperitif or with fruit pies and creamy cheeses.

WINEMAKER COMMENTS:

It has a very elegant and beautiful colour, a delicate body and an excellent balance between the sweetness and acidity. It's a wine with a fabulous aroma and excellent taste.

PAULO COUTINHO
winemaker

87
Points

 **WINEENTHUSIAST**
MAGAZINE



QUINTA DO PORTAL
RED COLHEITA 2006

DOC DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Tinta Roriz (65%), Touriga Nacional (20%), Touriga Franca (15%).

Parcels: Quinta da Abelheira and Quinta dos Muros.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 15 September at 5 October.

Yield: 6,0 tons/ha.

VINIFICATION:

Tanks: Stainless steel.

Fermentation: Maceration at 24-26°C.

FINISH TREATMENTS:

Ageing: French oak barriques for 9 months (40% new oak and 60% one year oak).

WINE ANALYSIS: REG. 00395

Alcohol label: 13,50%

Alcohol wine: 13,60%

Residual sugar: 2,9 (g/dm3)

Total acidity: 4,88 (g/dm3)(Ác. Tart.)

NUTRITIONAL FACTS:

Calories: 77 cal/ 100ml.

Other info: May be included in vegetarian diet.

Serving suggestion: To enjoy in its first years of life in order to better appreciate its freshness with meat and game dishes. Serve at 15-16°C.

VITICULTURE INFORMATION:

We had two peaks of heat: one in the end of May and another in the end of July, with some extreme situations of rainfall in June (around 40mm in one day). A strong hail storm in June conditioned the behaviour of some vineyards affecting their production and quality. During the start of the picking season the weather was hot and dry becoming unstable from the 25th September.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

For me 2006 is more complex than 2005 and more elegant than 2004. I would say that's in between the two previous harvests.

The aromatic profile is marked by the Tinta Roriz, the main responsible for the intense aroma of red fruits. The toasted wood notes bring more complexity to the aroma and some spices. In the mouth is round and has a beautiful acidity and balance.

PAULO COUTINHO
winemaker

91
Points

WINEENTHUSIAST
MAGAZINE

92
Points

Wine & Spirits
MAGAZINE



QUINTA DO PORTAL PORTAL RESERVA 2003

VQPRD DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Touriga Nacional (40%), Touriga Franca (30%); and Touriga Roriz (30%).

Parcels: Quinta do Portal and Quinta dos Muros.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 20 September till 27 September .

Yield: 5,5 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Stainless steel vats.

Fermentation: Maceration at 26-28°C.

Malolactic: Yes.

FINISH TREATMENTS:

Ageing: Aged for 9 months in new French oak and one-wine french oak.

Stabilisation: No Cold.

WINE ANALYSIS:

Alcohol: 14,50%

Residual sugar: 4,5 (g/dm3)

Total acidity: 5,15 (g/dm3)(Ác. Tart.)

BOTTLING:

Date/cork: Feb. 2006; natural cork.

Quantity: 26.600 bottles.

NUTRITIONAL FACTS:

Calories: 103 cal/ 100ml.

Other info: Suitable for vegetarians.

SUGGESTIONS:

The wine will repay careful cellaring for up to 5 years, but is excellent now with fuller flavoured meat and cheese dishes.

WINEMAKER COMMENTS:

This wine has an intense ruby colour and aromas of ripe red fruits and dark plums. Fine balance of rich fruit over soft tannins with a long and expressive finish.

PAULO COUTINHO
winemaker



QUINTA DO PORTAL GRANDE RESERVA 2006

VQPRD DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Touriga Nacional (50%), Touriga Roriz (35%) and Touriga Franca (15%).

Parcels: Quinta do Portal and Quinta dos Muros.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 15 September till 25 September .

Yield: 5,0 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Stainless steel vats.

Fermentation: Maceration at 26-28°C.

Malolactic: Yes.

FINISH TREATMENTS:

Ageing: Aged for 14 months in new French oak.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 05158

Alcohol: 14,75%

Residual sugar: 2,9 (g/dm³)

Total dry extract: 34,7 (g/dm³)

Total acidity: 5,14 (g/dm³)(Ác. Tart.)

BOTTLING:

Date/cork: Jul. 2008; natural cork.

Quantity: 16.071 bottles and 1.256 magnums.

NUTRITIONAL FACTS:

Calories: 84 cal/ 100ml.

Other info: Suitable for vegetarians.

SUGGESTIONS:

The wine will repay careful cellaring for up to 10 years, but is excellent now with classic flavoured red meat and dishes.

VITICULTURE INFORMATION:

We had two peaks of heat: one in the end of May and another in the end of July, with some extreme situations of rainfall in June (around 40mm in one day). A strong hail storm in June conditioned the behaviour of some vineyards affecting their production and quality. During the start of the picking season the weather was hot and dry becoming unstable from the 25th September.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

Dark in colour, with very complex aromatical profile, where the ripe red fruits empires such as red plum, blackberry, and dark cherry, some mineral and elegant toasty. Very powerful good acidity with dense but round tannins. Long and complex after taste.

PAULO COUTINHO
winemaker



Wine Spectator
LEARN MORE, DRINK BETTER



QUINTA DO PORTAL TINTA RORIZ 2006

VQPRD DOURO RED

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VITICULTURE INFORMATION:

We had two peaks of heat: one in the end of May and another in the end of July, with some extreme situations of rainfall in June (around 40mm in one day). A strong hail storm in June conditioned the behaviour of some vineyards affecting their production and quality. During the start of the picking season the weather was hot and dry becoming unstable from the 25th September.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

Ruby in colour, with very complex aromatical profile, where the ripe red fruits empires such as black cherry, sweet impressions and an elegant toasty and mineral. Well-balanced, lovely acidity with dense but round tannins. Long and complex after taste.

PAULO COUTINHO
winemaker

GRAPES AND PARCELS:

Varieties: Tinta Roriz (100%).

Parcels: Quinta dos Muros.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 15 September.

Yield: 4,5 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Stainless steel vats.

Fermentation: Maceration at 26-28°C.

Malolactic: Yes.

FINISH TREATMENTS:

Ageing: Aged for 12 months in new French oak.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 05128

Alcohol: 15,04%

Residual sugar: 3,2 (g/dm3)

Total acidity: 4,67 (g/dm3)(Ác. Tart.)

BOTTLING:

Date/cork: Jun. 2008; natural cork.

Quantity: 2.978 bottles and 230 magnums.

NUTRITIONAL FACTS:

Calories: 84 cal/ 100ml.

Other info: Suitable for vegetarians.

SUGGESTIONS:

The wine will repay careful cellaring for up to 6 years, but is excellent now with classic flavoured red meat dishes or cheeses.



QUINTA DO PORTAL ROSÉ 2007

DOC DOURO ROSÉ

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

WINEMAKER COMMENTS:

It has a delicate pink colour, aromas of young red fruits and floral notes. Well-balanced and elegant. Lovely acidity.

PAULO COUTINHO
winemaker

GRAPES AND PARCELS:

Varieties: Touriga Nacional (50%), Tinta Roriz (30%), Tinta barroca (10%) and Touriga Franca (10%).

Parcels: Quinta da Abelheira and Quinta dos Muros.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 20 September till 10 October.

Yield: 5,0 tons/ha

VINIFICATION:

Crushing: Destalked and crushed followed by cold maceration to get the desired colour. It takes approximately 24 hours not only for the colour, but also for the complexity of the aroma.

Tanks: Stainless steel.

Fermentation: Temp. control at 14-16°C.

Malolactic: No.

FINISH TREATMENTS:

Ageing: It rests in stainless steel vats in contact with its "lies" until bottling with controlled temperature and under inert gas. This allows a more complex and long term wine.

Fining: Bentonite.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 04805

Alcohol: 13,65%

Residual sugar: 2,8 (g/dm³)

Total dry extract: 22,1 (g/dm³)

Total acidity: 4,32 (g/dm³)(Ác. Tart.)

BOTTLING:

Date/cork: Mar. 2008; natural cork.

Quantity: 41.300 bottles.

NUTRITIONAL FACTS:

Calories: 84 cal/ 100ml.

Other info: Suitable for vegetarians.

SUGGESTIONS:

It should be served chilled (11°C), on its own or with snacks, fish and shellfish.

95
Points

 **WINEENTHUSIAST**
MAGAZINE
Wine Enthusiast - Top100



QUINTA DO PORTAL PLUS 2003

PORT VINTAGE

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Touriga Nacional (40%), Tinta Roriz (30%), Tinta barroca/ Touriga Franca (30%).

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 24 September till 27 September.

Yield: 5,0 tons/ha

VINIFICATION:

Crushing: Semi-destalked and crushed.

Tanks: Traditional way: "Lagar" and Stainless steel tanks.

Fermentation: Maceration at aprox. 29-31 °C.

FINISH TREATMENTS:

Barrel Ageing: One year in cask, and bottled in July 2005.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 13325

Alcohol: 20,23%

Baumé: 3,5

Residual sugar: 100,3 (g/dm³)

Total dry extract: 128,5 (g/dm³)

Total acidity: 4,35 (g/dm³)(Ác. Tart.)

Volatile acidity: 0,25 (g/dm³)(Ác. Tart.)

pH: 3,83

BOTTLING:

Quantity: 7.910 bottles and 63 magnuns.

NUTRITIONAL FACTS:

Calories: 84 cal/ 100ml.

Other info: Suitable for vegetarians.

SUGGESTIONS:

To be enjoyed with dark chocolate or blue cheeses.

WINEMAKER COMMENTS:

A dark purple colour with notes of strawberry, spices, and a touch of cedar.

PAULO COUTINHO
winemaker