



QUINTA DO PORTAL
MURAL RESERVA TINTO 2008

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VITICULTURAL INFO:

We had a winter with low rainfall and an average temperature higher than normal. With April came a heat wave and also quite a lot of rain that allowed a considerable vegetative expansion. In May the temperatures were lower than expected what allied to high rainfall led to some "desavinho" and "bagoinha". August was crucial and marked the average quality of the grapes due to an extraordinary thermic amplitude. The maturations were slow but effective. During the harvest the temperatures were mild and the rainfall weak. In quantity terms we had less 40% than a normal crop.
MIGUEL SOUSA

WINEMAKER NOTES:

It has a beautiful ruby colour, dense and deep, ripe berry colour and fruity aromas with some spices like cinnamon. Full bodied, toasty and appetising in the palate with firm tannins and excellent acidity. An attractive and elegant finish. You could enjoy it roght now, but this wine reveals that could age well in bottle.
PAULO COUTINHO

GRAPE VARIETIES:

Tinta Roriz (40%), Touriga Franca (40%), and Tinta Barroca (20%)

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 15 September to 10 October

Yield:

5,5 ton/ha

VINIFICATION:

Alcoholic fermentation:

In stainless steel with maceration at 24-26°C.

Ageing:

Partially aged (25%) for 9 months in used French oak barrels.

WINE ANALYSIS:

REG. 09776

Alc. On Label:

13,50%

Álcool:

13,93%

Residual Sugar:

2,3 (g/dm3)

Total acidity:

5,4 (g/l)(Ác.Tart)

pH:

3,7

BOTTLING:

Date/Closure:

February 2012 with natural cork.

Quantity:

33.300 bottles.

NUTRITIONAL FACTS:

Calories:

79 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Perfect with dishes of fat fish and red meat. Pour at 15-16°C.

24-02-2012