



QUINTA DO PORTAL
TREVO BRANCO 2011

DOC DOURO

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES:

Loureiro (40%), Trajadura (40%) and Arinto (20%).

HARVEST:

Type:

Hand-picked and transported to winery in small baskets.

Date:

From 5 till 8 September 2011.

Yield:

VINIFICATION:

Alcoholic fermentation:

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

Ageing:

The wine is kept in stainless steel until bottling in order to maintain its freshness.

WINE ANALYSIS: REG.

| | |
|------------------------|--------------------------|
| Alc. On Label: | 10,50% |
| Álcool: | 10,50% |
| Residual Sugar: | 4,0 (g/dm ³) |
| Total acidity: | 6,5 (g/l)(Ác.Tart) |

BOTTLING:

Date/Closure:

February 2012 with natural cork and Screw-

Quantity: 50.100 bottles.

NUTRITIONAL FACTS:

Calories: 60 cal/100ml

Other info:

To be served at 8 to 10°C.

Suggestion:

Should be served with fish, seafood and white meat dishes.

VITICULTURAL INFO:

The viticulture year had two very distinctive periods: A cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.

MIGUEL SOUSA

WINEMAKER NOTES:

This wine is produced from grapes traditionally used in the Vinho Verde demarcated region, especially in the Sousa sub-region.

This truly genuine wine has all the quality characteristic of this exceptional area. It is distinguished by its richness, taste and aroma. Fresh and fruity, with floral and pineapple aromas. Very good complexity on palate, elegant and good acidity.

24-02-2012