



QUINTA DO PORTAL TREVO BRANCO 2012

DOC VINHO VERDE

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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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
Agronomist

WINEMAKER NOTES:

This wine is a blend of grapes grown in the Sousa sub-region of Vinho Verde. It's very fresh and fruity, with light notes of pineapple, peach and lightly floral. It has good aromatic complexity and in the mouth shows its elegance with a perfect acidity that leads to a quite long and fresh final.

PAULO COUTINHO
Winemaker

GRAPE VARIETIES:

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

HARVEST:

Type: Hand-picked and transported to winery in small cases.

Date: From 10 till 17 September 2012.

Yield: 6,0 tons/ha.

VINIFICATION:

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

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

WINE ANALYSIS:

(Alc. on label: 11% Vol)

Alcohol in wine: 10,90%

Residual sugar: 2,8 (g/dm³)

Total acidity: 6,52 (g/dm³)(Ác. Tart.)

pH: 3,02

BOTTLING:

Date/type of closure:

January 2013 with natural cork and Screw-cap.

Quantity: 45.000 bottles

NUTRITIONAL FACTS:

Caloric value: 59 cal/100ml

Other info: To be served at 8° to 10°C.

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