



QUINTA DO PORTAL

MOSCATEL MURAL de FAVAÍLOS

DOC DOURO MOSCATEL

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



www.quintadoportal.com

#### VITICULTURAL INFO

The Douro is the oldest and one of the most important wine regions in the world. Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climatic characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions that differ greatly from each other not only as regards the weather but also for socio-economical reasons.

Quinta do Portal properties are located in the Cima-Corgo sub-region, an area that has been showing very good balance regarding its resistance to climate changes. The vineyards are spread by 5 estates - Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manuelas - in a total of 100 ha under vines. The different altitudes and solar exposures and the variety of grape varieties allow us to produce excellent grapes that produce a diversity of wines of great quality.  
MIGUEL SOUSA

#### WINEMAKING NOTES:

Moscatel is one of the best known aromatic grape varieties. When aged in oak it matures into fabulous nectar with characteristic aromas such as orange, orange blossom and dry fruits, which are obtained due to controlled aging in oak barrels. In the mouth it has a fresh and complex finish that is very refreshing and seductive and goes well with egg custard desserts and fresh fruit dishes.

PAULO COUTINHO

#### GRAPE VARIETIES AND PARCELS:

**Varieties:** Moscatel Galego (100%).

#### HARVEST INFORMATION:

**Type:** Hand picked / transported in small cases.

**Date:** September each year

**Yield:** 3,75tons/ha

#### VINIFICATION:

**Fermenting tanks:** Stainless steel vats

**Fermentation:** Maceration with temperature control at 20-22°C.

**Ageing:** Na average of 3 years in old barrels

**WINE ANALYSIS:** *Reg. 06925*

**(Alc. on label:** 17% Vol)

**Alcohol in wine:** 17,46%

**Residual sugar:** 120,2 (g/dm<sup>3</sup>)

**Total extract:** 137,3 (g/dm<sup>3</sup>)

**Total acidity:** 4,69 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,37

#### BOTTLING:

**Date/type of closure:** Bottled to meet the current demand in order to maintain his freshness

**Quantity:** 410.000 bottles

#### ALIMENTARY INFORMATION:

**Caloric value:** 146cal/100ml

**Other information:** Suitable for vegetarian

**Suggestions:** It should be served fresh (12°C) and can be enjoyed with your favourite sweets. Could be paired too with some dried or fresh fruits.

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