



QUINTA DO PORTAL

MOSCATEL RESERVA 2000

DOC DOURO MOSCATEL

GOLD MEDAL

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



www.quintadoportal.com

#### GRAPE VARIETIES AND PARCELS:

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

#### HARVEST INFORMATION:

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

**Date:** 18 till 25 September

**Yield:** 4,0 tons/ha

#### VINIFICATION:

**Fermenting tanks:** Stainless steel vats

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

**Ageing:** It rests in oak till bottling

**WINE ANALYSIS:** *Reg. 05147*

**(Alc. on label:** 18% Vol)

**Alcohol in wine:** 18,3%

**Residual sugar:** 109,9 (g/dm<sup>3</sup>)

**Total extract:** 137,1 (g/dm<sup>3</sup>)

**Total acidity:** 5,00 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,36

#### BOTTLING:

**Date/type of closure:** We fill the a quantity each year for the real necessity to maintain is freshness

**Quantity:** 16.500 bottles

#### ALIMENTARY INFORMATION:

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

**Other information:** Suitable for vegetarian

**Suggestions:** It should be served fresh and can be enjoyed with your favourite sweets.

#### VITICULTURAL INFO 1999/2000:

In the months of April and May we had an unusual amount of rainfall that had a detrimental effect on the flowering and created excellent conditions for mildew to appear. As a result of this the yields were strongly reduced. However due to the good weather we had in June and July maturity progressed very well.

We had rain in the Pinhão Valley on the 22nd and 24th August and then again on the 11th September. After a long, hot and dry summer this was ideal and had a big impact on the quality of the 2000 wines.

We started harvesting by hand for Port on the 16th September and by the 26th September we had picked all the grapes for Port.

MIGUEL SOUSA

#### WINEMAKING NOTES:

With a beautiful amber colour, it has aromas of pear and green apples in a perfect balance with some caramel hints. Some almond notes enrich the aroma.

The balance between the sugar and the acidity is excellent, leading us to fresh and citric sensations on one side and to the complexity of wines that have aged in barrel on the other side. The final is persistent and complex.

Winner of a Gold Medal at Muscats du Monde 2008

COUTINHO

PAULO

2010.Jun.10