



QUINTA DO PORTAL

MOSCATEL RESERVA 2004

DOC DOURO MOSCATEL

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: 15 till 22 September

Yield: 3,75 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. 09287*

(Alc. on label: 18% Vol)

Alcohol in wine: 18,34%

Residual sugar: 107,3 (g/dm³)

Total acidity: 4,67 (g/dm³)(Ác. Tart.)

pH: 3,39

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 de served fresh and can be enjoyed with your favourite sweets.

VITICULTURAL INFO 2003/2004:

The year was characterized mainly by a very cold winter and dry season that have limited the budbreak delaying it. It is important to consider the luminosity and hight temperatures in June that have accelerated the growing. During the summer and maximum temperatures were high, however the average temperature in August was below the normal, with moderate rainfall in the second week. That was positive for the development of maturation. Combination of climatic factors described above has just one consequence: no pesticide needed. The weather during the whole harvest has remained stable and may even say that the temperatures were very high.

MIGUEL SOUSA

WINEMAKING NOTES:

With a beatiful pale amber colour, it has aromas of pear and green apples in a perfect balance with some caramel and honey hints. Some almond notes enrich the aroma due to the ageing in wood. 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. The final is persistent, fresh and complex.

PAULO COUTINHO

2011.Oct.20

Mct RES04 V1