

# TOTAL POLICIES

# PORTA L









www.quintadoportal.com

### **GRAPE VARIETIES AND PARCELS:**

Varieties: Classic white varieties from the Douro Valley, such as Malvasia Fina,

# Gouveio and Moscatel

HARVEST INFORMATION:

Type: Hand picked / transported in small

cases.

Date: September/October in each year

Yield: 6,0 tons/ha

### **VINIFICATION:**

Fermenting tanks: Stainless steel vats.

Fermentation: Temperature control at 18-20°C.

**Ageing:** Some volume aged for some months in wood, and after is blended with the wine kept in steel.

WINE ANALYSIS: REG. 15309

(Alc. on label: 20% Vol) Alcohol in wine: 19,88% Residual sugar: 33,2(g/dm3)

Total acidity: 4,13 (g/dm3)(Ác. Tart.)

**pH:** 3,51

### **BOTTLING:**

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

Quantity: 3.500 bottles per year

## **NUTRITIONAL FACTS:**

Caloric value: 127 cal/100ml

**Other information:** Suitable for vegetarian **Suggestions:** To serve chilled (10°C) as an aperitif or on a cocktail with tonic water (50/50), mint, lemon and ice.

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 climacteric 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 subregion, an area that has been showing very good balance regarding its resistence 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:

This is the driest category of White Port. With a straw and brilliant colour, this dry port has a great citric and nuts fragrance. Well balance and fruity in mouth with some perception of sweetness. An elegant bitter finish.

PAULO COUTINHO

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