



QUINTA DO PORTAL

PORTO LÁGRIMA WHITE

PORT WINE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES AND PARCELS:

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

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: September/October in each year

Yield: 5,0 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel vats.

Fermentation: Maceration at temperature control at 24-26°C.

Ageing: 2-3 years in old casks

WINE ANALYSIS: REG. 15689

(Alc. on label: 19,5% Vol)

Alcohol in wine: 19,36%

Residual sugar: 150,5 (g/dm3)

Total acidity: 3,49 (g/dm3)(Ac. Tart.)

pH: 3,50

BOTTLING:

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

Quantity: 55.500 bottles per year

NUTRITIONAL FACTS:

Caloric value: 169 cal/100ml

Other information: Suitable for vegetarian

Suggestions: Perfect for your sweet and fruity deserts. Best served at 12°C.

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 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:

This is the sweetest category of White Port. Due to the residual sugars in this wine it has a blonde oxidised appearance that keeps sufficient fruit and freshness to balance with the alcohol and sugars. With gold tones this Lagrima has an intense flavour of orange peel, with strong honey and nut notes with walnut being the prominent one. When tasted it is deliciously sweet without being too heavy. It is fresh and complex in its structure and fragrance.

I suggest that it is enjoyed with your preferred dessert as well as being a great accompaniment with either fresh or cooked fruit.

PAULO COUTINHO