



QUINTA DO PORTAL

PARADOR WHITE

DOC PORTO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES:

Blend of different white varieties where Malvasia Fina and Gouveio are the dominant

HARVEST:

Type: Hand-picked

Date: September

Yield: 6,0 tons/ha

WINEMAKING:

Fermentation tank: Stainless steel

Alcoholic fermentation: Cold skin maceration, followed by fermentation at 18-20°C

Ageing: After passing a little time in barrel we transfer the wine for stainless steel vats

WINE ANALYSIS: REG. 16466

(Alc. Label: 19% Vol)

Alcohol wine: 19,57%

Residual sugar: 100,6 (g/dm³)

Total acidity: 3,01 (g/dm³)(Ác. Tart.)

pH: 3,55

BOTTLING:

Cork: Natural cork (t-cork)

NUTRITIONAL FACTS:

Calories: 151 cal/100ml

Other info: May be included in vegetarian diet

Sugestion: enjoy chilled as an apéritif or with light desserts that include dry fruits. Mix with tonic water, lemon and mint on ice for a very refreshing cocktail

VITICULTURE:

Located in the Northeast of Portugal around the bassin of the Douro River, the Douro Demarcated Region has a total area of 250.000 hectares, and is divided in 3 sub-regions naturally different.

Quinta do Portal vineyards are in the Upper Corgo sub-region on the Pinhão valley. Our 5 estates Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manuelas, total a vineyard area of 100 hectares, that given the different altitudes, solar expositions, soils and grape varieties generate the excellency of the grapes we use in our different wines.

MIGUEL SOUSA

WINEMAKER NOTES:

With a clear and shiny colour, it shows fruit aromas with some almond. Well balanced in the mouth with good acidity. It is ready to drink now.

PAULO COUTINHO