



QUINTA DO PORTAL

RESERVE 6 BARRELS

PORT WINE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES:

Traditional red varieties from the Douro Valley, such Touriga Nacional, Touriga Franca and Tinta Roriz.

HARVEST INFORMATION:

Type:

Hand picked / transported in small cases.

Date:

September/October in each year

Yield: 6,0 tons/ha

WINEMAKING:

Alcoholic Fermentation:

Maceration at temperature control at 28-30°C in stainless steel vats.

Ageing:

Around Seven years in old barrels

WINE ANALYSIS: REG. 16465

Alc. on Label: 20,00%

Alcohol in Wine: 19,88%

Residual Sugar: 112 100,2 (g/dm³)

Total acidity: 3,44 (g/l)(Ac.Tart)

pH: 3,64

BOTTLING:

Date/type of closure:

Bottled to meet the current demand in order to maintain his freshness

Quantity: 9.000 bottles per year

NUTRITIONAL FACTS:

Calories: 153 cal/100ml

Other information:

Suitable for vegetarian

Suggestions:

Perfect foil for your favourite puddings or soft chesses.

Can be served cold as an aperitif.

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:

With a lovely colour, given by the ageing in wood, it reveals a dried fruits and raisins aroma. The smoothness and the well balanced on the palate, give us a good idea of the slowly ageing process.
PAULO COUTINHO