



QUINTA DO PORTAL

CELLAR RESERVE

PORT WINE

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPE VARIETIES AND PARCELS:

Varieties: Traditional red varieties from the Douro Valley

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 "Lagares" and vats.

Fermentation: Maceration at temperature control at 28-30°C.

Ageing: Four years in old casks

WINE ANALYSIS: REG. 15984

(Alc. on label: 20% Vol)

Alcohol in wine: 19,63%

Residual sugar: 107,9 (g/dm³)

Total acidity: 3,69 (g/dm³)(Ác. Tart.)

pH: 3,79

BOTTLING:

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

Quantity: 6.000 bottles per year

NUTRITIONAL FACTS:

Caloric value: 156 cal/100ml

Other information: Suitable for vegetarian

Suggestions: A perfect and elegant after dinner Port, or with soft cheese

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 Manueles - 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 wine is made from the classic Douro grape varieties. Then the best lots from the best Rubies are blended each year to make this Ruby Reserve. It is a very smooth, polished and elegant after dinner Port.

It has wonderful depth of colour, a great red fruit fragrance, very smooth on the palate with a fantastic character. The excellent and complex finish is only possible in great Ports. It is definitely very good value.

PAULO COUTINHO