



## QUINTA DO PORTAL PORTO COLHEITA 2000

PORT WINE

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://www.quintadoportal.com)

### GRAPES AND PARCELS:

**Varieties:** Traditional red varieties from the Douro Valley.

### HARVEST INFORMATION:

**Type:** Hand picked/ transported in small cases.

**Date:** 19 till 30 September.

**Yield:** 5,5 tons/ha

### VINIFICATION:

**Fermentation Tanks:** Stainless steel "Lagares" and vats.

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

### WINE ANALYSIS: REG. 12711

(Alc. on label: 20%Vol.)

**Alcohol:** 19,80%Vol

**Residual sugar:** 112,9 (g/dm<sup>3</sup>)

**Total acidity:** 3,98 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 4,2

### BOTTLING:

**Date/type of closure:** We fill the a quantity each year for the real necessity to mantain is freshness.

**Quantity:** 3.000 bottles per year

### NUTRITIONAL FACTS:

**Caloric value:** 156 cal/ 100ml

**Other info:** Suitable for vegetarians.

### SUGGESTIONS:

To enjoy with your favourite Pudim, soft cheese or cigar.

### VITICULTURAL INFO 1999/2000:

In the months of April and May we had an unusual amount of rainfall that had a detrimental effect on the flowering and created excellent conditions for mildew to appear. As a result of this the yields were strongly reduced. However due to the good weather we had in June and July maturity progressed very well. We had rain in the Pinhão Valley on the 22nd and 24th August and then again on the 11th September. After a long, hot and dry summer this was ideal and had a big impact on the quality of the 2000 wines. We started harvesting by hand for Port on the 16th September and by the 26th September we had picked all the grapes for Port.

MIGUEL SOUSA  
Agronomist

### WINEMAKER COMMENTS:

Our 2000 Colheita results from a blend of wines, whose grapes came from the old vines, vinified in stone lagares and in our stainless-steel fermentation vats. In the lagares we have achieved the rusticity and an excellent structure and have complemented this with the aromatic finesse attained in the stainless steel vats. Whilst they age, their young, fruity and fresh aromas develop through oxidation to create a bouquet marked by the aroma of dried fruit, toasting, wood and spices. The wines also acquire an increased smoothness and their bouquet becomes more harmonious and complex.

PAULO COUTINHO  
winemaker