



QUINTA DO PORTAL FINE TAWNY PORTO

PORT WINE

QUINTA DO
PORTAL
FINE WINEMAKERS
DOURO VALLEY



www.quintadoportal.com

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 climatic 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 subregion, 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 Manueas - 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
Agronomist

WINEMAKING NOTES:

Called Tawny for its colour due to the ageing in oak, 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. It has the complexity from the Tawnies but the irreverence from a young Port.

PAULO COUTINHO
Winemaker

GRAPE VARIETIES:

Traditional red varieties such as Tinta Roriz and Touriga Franca.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: September in each year.

Yield: 6,0 ton/ha

WINEMAKING:

Alcoholic Fermentation: Maceration in stainless steel vats at temperature control 24-26°C.

Ageing: Average of 4-5 years in barrels.

WINE ANALYSIS: REG. 16566

(Alc. on Label: 19,50% Vol)

Alcohol in Wine: 19,61% Vol

Residual Sugar: 96,6 (g/dm³)

Total acidity: 3,48 (g/dm³)(Ác. Tart.)

pH: 3,62

BOTTLING:

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

Quantity: 50.000 bottles per year.

NUTRITIONAL FACTS:

Calories: 150 cal/100ml

Other information: Suitable for vegetarian.

Suggestions: Perfect foil for your favourite sweets. To pairing with cheese please served chilled.