

DUINTA DO PORTAI













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ORTAL

996

TLED VINTAGE

GRAPES AND PARCELS:

Varieties: Touriga Nacional, Tinta Roriz

and Touriga Franca.

Parcels: Quinta dos Muros and Quinta da Abelheira.

HARVEST INFORMATION:

TYPE: Hand picked/ transported by small cases.

Date: 29 September to 1 October.

Yield: 5,0 tons/ha

VINIFICATION:

Crushing: Semi-destaked and crushed.

Tanks: Traditional way: "Lagar". Fermentation: Maceration by foot

at aprox. 28-30°C.

FINISH TREATMENTS:

Barrel ageing: Four years in old casks.

Fining: No Fining. Stabilisation: No Cold.

WINE ANALYSIS: REG. 11085

Alcohol: 19,8% **Baumé:** 3,4

Residual sugar: 101,0 (g/dm3) Total dry extract: 125,1 (g/dm3) Total acidity: 4,03 (g/dm3)(Ác. Tart.) Volatile acidity: 0,24 (g/dm3)(Ác. Acét.)

pH: 3,62

SUGGESTIONS:

Pair it with chocolate cake, hot chocolate with strawberry ice-cream or with blue cheeses. It's also a discovery with steak-au-poivre.

WINEMAKER COMMENTS:

Deep red in colour, on the nose we have ripe red fruits. It's a soft but complex wine with round tannins and really spicy. The final is long and complex.

PAULO COUTINHO winemaker