

# QUINTA DO PORTAL ENÓLOGOS DISTINTOS









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### **GRAPE VARIETIES AND PARCELS:**

Varieties: Touriga Nacional (30%), Tinta Roriz (25%), Touriga Franca (15%) and Others (30%).

#### HARVEST INFORMATION:

Type: Hand picked / transported in small

cases.

Date: 20th till 30th Sept

Yield: 5,0 tons/ha

#### **VINIFICATION:**

Fermentation: Maceration in stainless stell vats at temperature control 24-26°C. **Ageing:** Four years in old barrels and not filtered.

WINE ANALYSIS: REG. 14985

(Alc. on label: 20% Vol) Alcohol in wine: 19,89% Residual sugar: 101,7 (g/dm3) Total extract: 133,2 (g/dm3)

Total acidity: 4,12 (g/dm3)(Ác. Tart.)

**pH:** 3,80

# **BOTTLING:**

Date/type of closure: July 2008 with

natural closure.

Quantity: 5.946 bottles and 236 Magnums

# ALIMENTARY INFORMATION:

Caloric value: 157 cal/100ml

**Other information:** Suitable for vegetarian

**Suggestions:** To enjoy with your favourite

Chocolate, cheese or cigar

## VITICULTURAL INFO 2003/2004:

The year was characterized mainly by a very cold winter and dry season that have limited the budbreak delaying it. It is important to consider the luminosity and hight temperatures in June that have accelerated the growing. During the summer and maximum temperatures were high, however the average temperature in August was below the normal, with moderate rainfall in the second week. That was positive for the development of maturation. Combination of climatic factors described above has just one consequence: no pesticide needed. The weather during the whole harvest has remained stable and may even say that the temperatures were very high. MIGUEL SOUSA

# **WINEMAKING NOTES:**

Dark Ruby in colour, with ripe red fruits and wild berries aromas. Powerfull on palate, silky, with a fresh and elegant structure, with excellent fruitness. The final is long and complex, and the quality of acidity tells us that it will age very well in bottle.

PAULO COUTINHO