



QUINTA DO PORTAL

LATE BOTTLED VINTAGE 2007

PORT WINE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPE VARIETIES:

Touriga Nacional (35%), Tinta Roriz (35%),
Touriga Franca (30%)

HARVEST INFORMATION:

Type:

Hand picked / transported in small cases.

Date:

20th till 28th Sept

Yield: 4,8 tons/ha

WINEMAKING:

Alcoholic Fermentation:

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

Ageing:

Four years in old barrels and not filtered.

WINE ANALYSIS: REG. 16814

Alc. on Label: 20,00%

Alcohol in Wine: 19,60%

Residual Sugar: 112 102,8 (g/dm³)

Total acidity: 3,63 (g/l)(Ác.Tart)

pH: 4,02

BOTTLING:

Date/type of closure:

January 2012 with natural cork

Quantity: 9.974 bottles

NUTRITIONAL FACTS:

Calories: 155 cal/100ml

Other information:

Suitable for vegetarian

Suggestions:

To enjoy with your favourite red berries
icecream or jam, soft cheeses, or by its own
on the end of your dinner.

VITICULTURAL INFO :

2007/2012

After two months of intense rainfall (October and November), we had a dry and sunny winter, with higher temperatures than average for this period.

"Bud burst" started in the second week of March and the heat followed until the beginning of June that was unexpectedly very rainy (in fact it registered the highest rainfall level of the past 20 years). In July and August temperatures were cool and September embraced the harvest with high temperatures and dry weather, leading to a good maturation of the grapes.

MIGUEL SOUSA

WINEMAKING NOTES:

Concentrated Ruby in colour, aromas of ripe red fruits and wild berries, and a touch of cedar. In the mouth is silky but with personality, with a fresh acidity, with the same fruit character. The final is long and complex, and shows the potencial for ageing well in bottle.

PAULO COUTINHO