



QUINTA DO PORTAL

LATE BOTTLED VINTAGE 2008

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:

15th till 18th Sept 2008

Yield: 4,5 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. unv*

Alc. on Label: 20,00%

Alcohol in Wine: 20,07%

Residual Sugar: 112 112 (g/dm³)

Total acidity : 3,67 (g/l)(Ác.Tart)

pH: 3,95

BOTTLING:

Date/type of closure:

June 2012 with natural cork

Quantity: 30.000 grfs

NUTRITIONAL FACTS:

Calories: 157 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 :

2007-2008

WINEMAKING NOTES:

We had a winter with low rainfall
and an average temperature higher
than normal.

With April came a heat wave and
also quite a lot of rain that allowed a
considerable vegetative expansion.
In May the temperatures were lower
than expected what allied to high
rainfall led to some
"desavinho" and "bagoinha".

August was crucial and marked the
average quality of the grapes due to
an extraordinary thermic amplitude.
The maturations were slow but
effective. During the harvest the
temperatures were mild and the
rainfall weak. In quantity terms we
had less 40% than a normal crop.
MIGUEL SOUSA

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. The final is long and
complex, and shows the potencial
for ageing well in bottle.

PAULO COUTINHO