



QUINTA DO PORTAL

PORTO PARADOR TAWNY

DOC PORTO

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



www.quintadoportal.com

#### VARIETIES:

Traditional Douro varieties like Tinta Roriz, Touriga Franca, Tinta Barroca and Touriga Nacional

#### HARVEST:

**Type:** Hand-picked

**Date:** September and October

**Yield:** 5,0 tons/ha

#### WINEMAKING:

**Fermentation tank:** Stainless steel

**Alcoholic Fermentation:** Maceration at 28-30°C

**Ageing:** 3 years in barrels

**WINE ANALYSIS** *REG. 16206*

**(Alc. Label:** 19,0% Vol)

**Alcohol wine:** 19,51%

**Residual sugar:** 95,9 (g/dm<sup>3</sup>)

**Total acidity:** 3,36 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,66

#### BOTTLING:

**Cork:** natural cork (t-cork)

#### NUTRITIONAL FACTS:

**Calories:** 149 cal/100ml

**Other info:** Suitable for vegetarians

**Suggestion:** Serve at 14-16°C with dessert.

Besides sweet desserts it's also very good with soft cheeses.

#### VITICULTURE:

Located in the Northeast of Portugal around the basin of the Douro River, the Douro Demarcated Region has a total area of 250.000 hectares, and is divided in 3 sub-regions naturally different.

Quinta do Portal vineyards are in the Upper Corgo sub-region on the Pinhão valley. Our 5 estates Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manueles, total a vineyard area of 100 hectares, that given the different altitudes, solar expositions, soils and grape varieties generate the excellency of the grapes we use in our different wines.

MIGUEL SOUSA

#### WINEMAKER COMMENTS:

It is named Tawny due to its colour lighter colour. This is a young tawny, that still shows some young fruit, although we already have very good evidence of dry fruits. It's fresh and appealing, smooth and well-balanced.

This wine doesn't age further in bottle. Tawny Ports only age in barrels.

COUTINHO

PAULO