

Decanter  
Highly Recommended



## QUINTA DO PORTAL 10 YEAR OLD AGED

TAWNY PORT

QUINTA DO  
**PORTAL**  
ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://www.quintadoportal.com)

### GRAPES AND PARCELS:

**Varieties:** Traditional red varieties from the Douro Valley, such as Touriga Franca, Tinta Barroca and Tinta Roriz.

### HARVEST INFORMATION:

**TYPE:** Hand picked/ transported by big baskets.

**Date:** September/ October in each year.

**Yield:** 6 tons/ha

### VINIFICATION:

**Crushing:** Crushed but not destalked.

**Tanks:** Traditional way: "Lagar".

**Fermentation:** Maceration by foot at aprox. 28-30°C.

### FINISH TREATMENTS:

**Barrel ageing:** It rest in old casks for many years till bottling.

**Stabilisation:** No Cold.

### WINE ANALYSIS: REG. 11685

**Alcohol:** 19,5%

**Baumé:** 3,7

**Residual sugar:** 103,1 (g/dm<sup>3</sup>)

**Total dry extract:** 130,6 (g/dm<sup>3</sup>)

**Total acidity:** 4,44 (g/dm<sup>3</sup>)(Ác. Tart.)

**Volatile acidity:** 0,46 (g/dm<sup>3</sup>)(Ác. Acét.)

**pH:** 3,42

**Total SO<sub>2</sub>:** 39 (mg/dm<sup>3</sup>)

### SUGGESTIONS:

Serve slightly chilled with crème-brûlée, macadamia and vanilla ice-creams, apple pie. Also very exquisite with foie-gras.

### WINEMAKER COMMENTS:

Lively tawny in colour, it shows an intense of aroma of dry fruits, although some notes of young red fruits are also present. It's full-bodied with some peppery notes. The final is very long.

PAULO COUTINHO  
winemaker