



## QUINTA DO PORTAL 20 YEAR OLD AGED

TAWNY PORT

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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92  
Points

 **WINEENTHUSIAST**  
MAGAZINE

### WINEMAKER COMMENTS:

Pale amber in colour, this Port has a great fragrance, character and length of flavour. Excellent finish.

PAULO COUTINHO  
winemaker

### GRAPES AND PARCELS:

**Varieties:** Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão, Tinta Amarela.

### HARVEST INFORMATION:

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

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

**Yield:** 6 tons/ha

### VINIFICATION:

**Crushing:** Not destalked or crushed.

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

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

### FINISH TREATMENTS:

**Barrel ageing:** Aged for an average of 20 years.

**Stabilisation:** No Cold.

### WINE ANALYSIS: REG. 11046

**Alcohol:** 19,7%

**Baumé:** 3,9

**Residual sugar:** 106,7 (g/dm<sup>3</sup>)

**Total dry extract:** 134 (g/dm<sup>3</sup>)

**Total acidity:** 4,69 (g/dm<sup>3</sup>)(Ác. Tart.)

**Volatile acidity:** 0,54 (g/dm<sup>3</sup>)(Ác. Acét.)

**pH:** 3,49

### SUGGESTIONS:

A perfect end to a special dinner. Excellent to pair with cigars