



QUINTA DO PORTAL 30 YEAR OLD AGED

TAWNY PORT

QUINTA DO
PORTAL
FINE WINEMAKERS
DOURO VALLEY



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GRAPE VARIETIES AND PARCELS:

Varieties: Traditional varieties of the Douro.

Parcels: Quinta dos Muros and Quinta da Abelheira.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: September/October each year.

Yield: 6 tons/ha

VINIFICATION:

Crushing: Destalking and crushing.

Tanks: Traditional way: "Lagar".

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

FINISH TREATMENTS:

Barrel ageing: More than 30 years in barrels.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 14792

(Alc. on label: 20% Vol)

Alcohol in wine: 20,05%

Residual sugar: 131,4 (g/dm3)

Total dry extract: 162,2 (g/dm3)

Total acidity: 4,57 (g/dm3)(Ác. Tart.)

BOTTLING:

Date/type of closure: Please read bottling date on the back-label; natural cork (t-cork).

Quantity: This wine is bottled upon our manual demand.

NUTRITIONAL FACTS:

Calories: 170 cal/ 100ml

Other info: May be included in vegetarian diet.

WINEMAKER NOTES:

Golden in color, excellent flavors of hazelnuts, a hint of toasted almonds, and a rich and exotic mandarin orange sweetness. An excellent balance of sweetness and acidity on palate. Excellent retro-nasal dried fruit aromas, leaving a long and intense finish.

PAULO COUTINHO
Winemaker