



QUINTA DO PORTAL 40 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 in 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 40 years in barrels.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 14793

(Alc. on label: 20% Vol)

Alcohol in wine: 19,93%

Residual sugar: 142,5 (g/dm3)

Total dry extract: 175,9 (g/dm3)

Total acidity: 4,72 (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: 174 cal/ 100ml

Other info: May be included in vegetarian diet.

WINEMAKER NOTES:

An orange-maple color with a golden rim and amber glints in the center. With an orange liqueur, very delicate nutty aromas and minerality. Extremely balanced on its sweetness, we can find some honey notes, but with an incredible fresh acidity alongside!

A complex and lingering nutty finish.
A superb Port!

PAULO COUTINHO
Winemaker