

95
Points

 **WINEENTHUSIAST**
MAGAZINE
Wine Enthusiast - Top100



QUINTA DO PORTAL PLUS 2003

PORT VINTAGE

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPES AND PARCELS:

Varieties: Touriga Nacional (40%), Tinta Roriz (30%), Tinta barroca/ Touriga Franca (30%).

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 24 September till 27 September.

Yield: 5,0 tons/ha

VINIFICATION:

Crushing: Semi-destalked and crushed.

Tanks: Traditional way: "Lagar" and Stainless steel tanks.

Fermentation: Maceration at aprox. 29-31 °C.

FINISH TREATMENTS:

Barrel Ageing: One year in cask, and bottled in July 2005.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 13325

Alcohol: 20,23%

Baumé: 3,5

Residual sugar: 100,3 (g/dm³)

Total dry extract: 128,5 (g/dm³)

Total acidity: 4,35 (g/dm³)(Ác. Tart.)

Volatile acidity: 0,25 (g/dm³)(Ác. Tart.)

pH: 3,83

BOTTLING:

Quantity: 7.910 bottles and 63 magnums.

NUTRITIONAL FACTS:

Calories: 84 cal/ 100ml.

Other info: Suitable for vegetarians.

SUGGESTIONS:

To be enjoyed with dark chocolate or blue cheeses.

WINEMAKER COMMENTS:

A dark purple colour with notes of strawberry, spices, and a touch of cedar.

PAULO COUTINHO
winemaker