

QUINTA DO PORTAL VINTAGE PORT 2005

VITICULTURE INFORMATION:

Grape Varieties; Touriga Nacional (50%), Tinta Roriz (30%), Touriga Franca (20%).

Parcels; Quinta dos Muros

HARVEST INFORMATION:

Type; Hand picked / transported in small cases.

Date; 16 to 23 September

Yield; 5,0 tons/ha

VINIFICATION:

Crushing; Semi-destalked and crushing

Tanks; Traditional way: "Lagar" and stainless steel tanks.

Fermentation; Maceration at approx. 28-30°C

FINISH TREATMENTS:

Barrel Ageing; One year in cask.

Fining; No fining

Cold stabilisation; No cold

WINE ANALYSIS: Reg. N°: 14558

Alcohol; 19,84%

Baumé; 4.6

Residual sugar; 115,6 (g/dm³)

Total dry extract; 148,13 (g/dm³)

Total acidity; 4,42 (g/dm³)(Ác. Tart.)

BOTTLING:

Date/type of closure; Bottled in July 2007 with natural cork

Quantity; 13.000 bottles

WINE TASTING: Unavailable

ALIMENTARY INFORMATION:

Caloric Value; 157 cal/100ml

Other information; Suitable for vegetarian.

Suggestions; To enjoy with your favourite Chocolate, cheese or cigar