



QUINTA DO PORTAL

VINTAGE PORT 2007

PORT WINE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VITICULTURAL INFO 2007/2008:

After two months of intense rainfall (October and November), we had a dry and sunny winter, with higher temperatures than average for this period.

"Bud burst" started in the second week of March and the heat followed until the beginning of June that was unexpectedly very rainy (in fact it registered the highest rainfall level of the past 20 years). In July and August temperatures were cool and September embraced the harvest with high temperatures and dry weather, leading to a good maturation of the grapes.

MIGUEL SOUSA

WINEMAKING NOTES:

With the 2007 I celebrate my 10th Vintage Port. Very dark purple, with good intensity notes of plum and black fig, in a clean and pure profile. The alcohol is well integrated. The wine is silky at first but then the firm tannin appears, revealing its presence. The acidity and the alcohol are in harmony and reveal the big potential of this wine.

PAULO COUTINHO

GRAPE VARIETIES AND PARCELS:

Varieties: Touriga Nacional (40%), Tinta Roriz (30%), Touriga Franca and Tinta Barroca (30%).

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: 23 till 30th Sept.

Yield: 5,0 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel "Lagares" and vats.

Fermentation: Maceration at temperature control at 24-26°C.

WINE ANALYSIS:

REG. 15557

(Alc. on label: 20% Vol)

Alcohol in wine: 20,47%

Residual sugar: 112,0 (g/dm³)

Total extract: 132,9 (g/dm³)

Total acidity: 4,12 (g/dm³)(Ác. Tart.)

pH: 3,83

BOTTLING:

Date/type of closure: July 2009 with natural closure.

Quantity: 23.000 bottles

NUTRITIONAL FACTS:

Caloric value: 162 cal/100ml

Other information: Suitable for vegetarian

Suggestions: To enjoy with your favourite chocolate, cheese or cigar.