



QUINTA DO PORTAL

VINTAGE 2009

PORT WINE

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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#### GRAPE VARIETIES:

Touriga Nacional (40%), Tinta Roriz (30%),  
Touriga Franca (30%).

#### HARVEST INFORMATION:

##### Type:

Hand picked / transported in small cases.

##### Date:

10-15 September

**Yield:** 4,5 tons/ha

#### WINEMAKING:

##### Alcoholic Fermentation:

Maceration in stainless steel "Lagares" and  
vats with temperature control at 28-30°C.

##### Ageing:

Bottled 2 years after picking, it aged for one

**WINE ANALYSIS:** REG. 16805

**Alc. on Label:** 20,00%

**Alcohol in Wine:** 19,94%

**Residual Sugar:** 112 112,7 (g/dm3)

**Total acidity:** 3,4 (g/l)(Ac.Tart)

**pH:** 3,9

#### BOTTLING:

##### Date/type of closure:

January 2012 with natural cork

**Quantity:** 3.000 bottles

#### NUTRITIONAL FACTS:

**Calories:** 160 cal/100ml

##### Other information:

Suitable for vegetarian

##### Suggestions:

To enjoy with your favourite chocolate,  
cheese or cigar.

#### VITICULTURAL INFO :

2008/2009

#### WINEMAKING NOTES:

Extreme conditions, caused by climate changing were noted this year. Several days with snow, some times even in very low altitudes (200 m) as we had on January 10th. On February and March, we had higher temperatures than usual, situation that provoked a significant activity in the plants. During flowering (May), we had temperatures higher than 30° C, and almost no rain. The hot weather was the dominant condition during the following months. In June we had extremely high temperatures between the 10th and the 22nd. That was very important for the health of the vines/grapes. Very hot weather, extremely dry conditions have conditioned in a significant way the phenolic maturations, reason why we started September almost "asking" for rain! But in the end, we made the harvest on the dryer September of the last 22 years.

MIGUEL SOUSA

With a very dark purple, this wine shows an incredible fruity intensity. It remind us the aromas from the "Lagar", from the harvest. Notes of plum, black fig, and jam. Starts on palate very silky, but it develops an incredible powerful structure and sensations. On aftertaste some chocolate flavor gives more enthusiasm to this incredible wine. A diamond!

PAULO COUTINHO