



# PORTAL QUINTA DOS MUROS PORTO VINTAGE 2013

PORT WINE

## QUINTA DO PORTAL

FINE WINEMAKERS  
DOURO VALLEY



[www.quintadoportal.com](http://www.quintadoportal.com)

### VITICULTURAL INFO:

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years.

Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry. This led that after a good flowering the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels. The beginning of September was hot and dry, with rain arriving in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period.

We started picking on the 16th September and finished on the 17th October.

MIGUEL SOUSA  
Agronomist

### WINEMAKER COMMENTS:

Produced with grapes from Quinta dos Muros in the East slopes of the Pinhão valley, where Touriga Nacional with southern solar exposure finds the ideal conditions to develop structure and complexity besides the ripe black fruit, and where Tinta Roriz, with a western exposition develops the acidity and aromatic freshness to this Vintage Port. Vinification takes place in both lagar and closed vats. The wine is dark purple with an attractive aroma of violets, plum and raspberry. It's a velvety wine, well balanced but with serious and powerful tannins and fine acidity. A serious Port, fresh and well balanced that could only be from the Pinhão valley!

PAULO COUTINHO  
Winemaker

### GRAPE VARIETIES AND PARCELS:

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

### HARVEST INFORMATION:

**Type:** Hand picked / transported in small cases.

**Date:** Picked on 26th September till 10 October.

**Yield:** 5,0 tons/ha

### VINIFICATION:

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

**Ageing:** Bottled 2 years after picking, after being aged for one year in old barrels.

### WINE ANALYSIS: REG. 18576

(Alc. on label: 20,00% Vol)

**Alcohol in wine:** 19,89%

**Residual sugar:** 114,0 (g/dm3)

**Total acidity:** 4,9 (g/dm3)(Ác. Tart.)

**pH:** 3,75

### BOTTLING:

**Date/type of closure:** June 2015 with natural cork.

**Quantity:** 13650 bottles and 60 magnums.

### NUTRITIONAL FACTS:

**Caloric value:** 159 cal/100ml

**Other info:** May be included in vegetarian diet.

**Suggestion:** It's easy to pair this young vintage, but we think it's great after dinner with just some dry fruits and a group of friends.