



QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL



www.quintadoportal.com

GRAPE VARIETIES AND PARCELS:

Varieties: Tinta Roriz (60%), Touriga Nacional (25%), Touriga Franca (15%).

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: From 25th September till 11th October.

Yield: 5,5 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel vats

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

Ageing: It has aged for 9 months in new and used French oak barrels.

WINE ANALYSIS: REG. 15453

(Alc. on label: 13% Vol)

Alcohol in wine: 13,42%

Residual sugar: 0,6 (g/dm3)

Total acidity: 5,0 (g/dm3)(Ác. Tart.)

pH: 3,7

BOTTLING:

Date/type of closure: July 2015 with natural cork.

Quantity: 102.000 bottles.

NUTRITIONAL FACTS:

Caloric value: 75 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: Enjoy in the first 5 years in order to get the most of its freshness with meat and game dishes. Pour at 15-16°C.

Quinta do Portal Colheita	2013	Asia Wine Trophy 2016 - Gold Medal	
Quinta do Portal Colheita	2012	SMV Canada 2015 - Gold Medal	
		Wine Spectator	88 pts
Quinta do Portal Colheita	2011	Wine Spectator	92 pts
Quinta do Portal Colheita	2010	Wine Enthusiast - Best Buy	90 pts
Quinta do Portal Colheita	2009	Wine Enthusiast - Top 100 Best Buy of the Year	93 pts
Quinta do Portal Colheita	2008	Wine Advocate	89 pts
		Wine Spectator - Savvy Shopper	89 pts
Quinta do Portal Colheita	2007	Wine Enthusiast	89 pts
		Wine & Spirits - Best Buy	89 pts
Quinta do Portal Colheita	2006	Wine Spectator - Smart Buy	89 pts
Quinta do Portal Colheita	2005	Wine & Spirits - Best Buy	92 pts
		Wine Enthusiast	91 pts
		Wine Spectator	90 pts

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