

DO PORTA **OLD AGEI** NTA TEAR

ORTA

10

TAWNY PORT



VITICULTURAL INFO:

The Douro is the oldest and one of the most important wine regions in the world. Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climacteric characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions that differ greatly from each other not only as regards the weather but also for socio-economical reasons.

Quinta do Portal properties are located in the Cima-Corgo subregion, an area that has been showing very good balance regarding its resistence to climate changes. The vineyards are spread by 5 estates - Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manuelas - in a total of 100 ha under vines. The different altitudes and solar exposures and the variety of grape varieties allow us to produce excellent grapes that produce a diversity of wines of great quality.

MIGUEL SOUSA Agronomist

WINEMAKER NOTES:

Lively tawny in colour, it shows an intense of aroma of dry fruits, although some notes of young red fruits are also present. It's full-bodied with some peppery notes. The final is very long.

PAULO COUTINHO Winemaker





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GRAPE VARIETIES AND PARCELS:

Varieties: Traditional red varieties from the Douro Valley, such as Touriga Franca, Tinta Barroca and Tinta Roriz.

HARVEST INFORMATION:

Type: Hand picked/transported by big baskets. Date: September/October each year. Yield: 6 tons/ha

VINIFICATION:

Crushing: Crushed but not destalked. Tanks: Traditional way: "Lagar". Fermentation: Maceration by foot at aprox. 28-30°C.

FINISH TREATMENTS:

Barrel ageing: It rest in old casks for many years till bottling.

WINE ANALYSIS: REG. 18133

(Alc. on label: 20% Vol) Alcohol in wine: 19,70% Residual sugar: 125 (g/dm3) Total acidity: 3,6 (g/dm3)(Ác. Tart.) pH: 3,64

BOTTLING:

Date/type of closure: Bottled each year to meet the current demand in order to maintain his freshness. Quantity: 30.000 bottles per year.

NUTRITIONAL FACTS:

Calories: 160 cal/ 100ml Other info: May be included in vegetarian diet. Suggestions: Serve slightly chilled with créme-brulê, macadamia and vanilla ice-creams, apple pie. Also very exquisite with foie-gras.