

DOC DOURO



FINE WINEMAKERS DOURO VALLEY







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: 6th to 27th September

Yield: 6,0 tons/ha

#### VINIFICATION:

Fermenting tanks: Stainless steel vats Fermentation: Maceration at temperature

control at 23-24°C.

Ageing: 9 months in new (40%) and used (60%)

French barrels

WINE ANALYSIS: REG. 12027 (**Alc. on label:** 13,5% Vol) Alcohol in wine: 13,93% Residual sugar: 1,3 (g/dm3) Total acidity: 4,6 (g/dm3)(Ác. Tart.)

**pH:** 3,75

### **BOTTLING:**

Date/type of closure: June 2013 with natural cork

Quantity: 58.000 bottles

# **NUTRITIONAL FACTS:**

Caloric value: 79 cal/100ml

Other info: Enjoy during the next 5 years in order to get the most of its freshness at a temperature

of 15-16°C.



Quinta do Portal Colheita	2011	Wine Spectator	<b>92</b> pts
Quinta do Portal Colheita	2010	Wine Enthusiast - Best Buy	<b>90</b> pts
Quinta do Portal Colheita	2009	Wine Enthusiast - Top 100 Best Buy of the Year	<b>93</b> pts
Quinta do Portal Colheita	2008	Wine Advocate Wine Spectator - Savvy Shopper	89 pts 89 pts
Quinta do Portal Colheita	2007	Wine Enthusiast Wine & Spirits - Best Buy	89 pts 89 pts
Quinta do Portal Colheita	2006	Wine Spectator - Smart Buy	<b>89</b> pts
Quinta do Portal Colheita	2005	Wine & Spirits - Best Buy Wine Enthusiast Wine Spectator	92 pts 91 pts 90 pts

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