

DOC DOURO RED



DOURO VALLEY









GRAPES AND PARCELS:

Varieties: Touriga Nacional (55%), Tinta Roriz (40%), Touriga Franca (5%).

HARVEST INFORMATION:

Type: Hand picked/transported in small cases.

Date: 20th and 21st September.

Yield: 5 tons/ha

VINIFICATION:

Alcoholic fermentation: Maceration in small open tanks at 26-28°C.

FINISH TREATMENTS:

Ageing: 14 months in new French oak.

WINE ANALYSIS: REG. 13193 (Alc. on label: 14,50%Vol.) Alcohol wine: 14,71% Residual sugar: 1,00 (g/dm3) Total acidity: 5,2 (g/dm3)(Ác. Tart.)

pH: 3,7

BOTTLING:

Date/type of closure: July 2014 / natural cork. Quantity: 5120 bottles, 138 magnums,

18 double-magnums.

NUTRITIONAL FACTS:

Calories: 82 cal/ 100ml

Other info: May be included in vegetarian diet.

SUGGESTIONS:

It can be enjoyed from now, but it will benefit greatly with bottle ageing for more than 10 years. It will pair in perfection with a diversity of meat dishes and strong cheeses.



Quinta do Portal Auru	2011	Wine Advocate	94 pts
Quinta do Portal Auru	2009	Wine Enthusiast Wine Advocate Melhores do Ano - Revista de Vinhos 50 Melhores Vinhos de Portugal no Brasil	94 pts 92 pts
Quinta do Portal Auru	2007	Wine Advocate 5***** South China Morning Post Melhor da Região - Revista de Vinhos 50 Melhores Vinhos de Portugal no Brasil	94 pts
Quinta do Portal Auru	2003	Great Gold Medal - Concours Mondial de Bruxelles Wine Enthusiast Great Portuguese Wines UK	93 pts
Quinta do Portal Auru	2001	The Portuguese Tropy - International wine Challeng The James Rogers Trophy - International Wine Chal Wine Advocate Prémio de Excelência - Revista de Vinhos	

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