





# WINE ENTHUSIAST

Quinta do Portal Auru	2009	Wine Enthusiast Wine Advocate	<b>94</b> pts <b>92</b> pts
Quinta do Portal Auru	2007	Wine Advocate	<b>94</b> pts
Quinta do Portal Auru	2003	Great Gold Medal - Concours Mondial de Bruxelles Wine Enthusiast	<b>93</b> pts
Quinta do Portal Auru	2001	The Portuguese Tropy - International wine Challeng The James Rogers Trophy - International Wine Chal Wine Advocate	

DOC DOURO





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## **GRAPES AND PARCELS:**

Varieties: Touriga Nacional (65%), Touriga Roriz (30%) and Touriga Franca (5%).

### HARVEST INFORMATION:

Type: Hand picked/ transported in small cases. Date: 14th September till 16th September . Yield: 4,85 tons/ha

## VINIFICATION:

Alcoholic fermentation: In stainless steel with maceration at 24-26°C.

# FINISH TREATMENTS:

Ageing: 14 months in new French oak.

## WINE ANALYSIS: REG. 10783

(Alc. on label: 14,0%Vol.) Alcohol: 14,14% Residual sugar: 2,40 (g/dm3) Total acidity: 4,96 (g/dm3)(Ác. Tart.) pH: 3,91

# BOTTLING:

Date/type of closure: July 2012, with natural cork. Quantity: 8.646 bottles, 260 magnums and 20 doblemagnums.

## NUTRITIONAL FACTS:

Calories: 80 cal/ 100ml Other info: May be included in vegetarian diet.

### SUGGESTIONS:

To serve at  $16-17^{\circ}$ C, with your favorite red meat or cheses. Can be cellaring for up to 10 years.