



DOC DOURO RED











www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Touriga Nacional (45%), Touriga Roriz (40%) and Touriga Franca (15%).

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 6th and 27th September.

Yield: 6,0 tons/ha

VINIFICATION:

Alcoholic fermentation:

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

FINISH TREATMENTS:

Ageing: It has agred for 9 months in new French oak.

WINE ANALYSIS: REG. 12028 (Alc. on label: 14,00%Vol.)

Alcohol: 14,48%

Residual sugar: 0,9 (g/dm3) Total acidity: 4,9 (g/dm3)(Ác. Tart.)

pH: 3,83

BOTTLING:

Date/type of closure: August 2013

with natural cork.

Quantity: 26.521bottles and 63 magnuns

NUTRITIONAL FACTS:

Calories: 81 cal/ 100ml

Other info: Suitable for vegetarians.

SUGGESTIONS:

Enjoy from now, or age it a few more years in your cellar. pair with roasted dishes and strong cheeses. Pour at 16-17°C









Quinta do Portal Reserva	2011	SMV Canada 2015 - Gold Medal	
		Wine Enthusiast Wine Advocate	91 pts 91 pts
Quinta do Portal Reserva	2010	Wine Enthusiast - Cellar Selection	93 pts
Quinta do Portal Reserva	2009	Wine Enthusiast - Top 100 Wines of the Year Wine Spectator Wine Advocate	93 pts 90 pts 90 pts
Quinta do Portal Reserva	2008	Wine Enthusiast Wine Advocate	92 pts 90 pts
Quinta do Portal Reserva	2007	Wine Advocate Wine Spectator	91 pts 90 pts