

DOC DOURO



FINE WINEMAKERS DOURO VALLEY







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 September till 27th October.

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 barrels.

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

**Alcohol: 14,48%** 

Residual sugar: 0,90 (g/dm3) Total acidity: 4,9 (g/dm3)(Ác. Tart.)

pH: 3,83

## **BOTTLING:**

Date/type of closure: August 2013, with natural cork.

Quantity: 26521 grfs and 63 Magnums

# **NUTRITIONAL FACTS:**

Calories: 81 cal/ 100ml

Other info: Suitable for vegetarians.

## SUGGESTIONS:

The wine will replay careful cellaring for up to 5 years, but is execellent now with full flavoured meat dishes and cheese at 16-17°C





Quinta do Portal Reserva	2011	Wine Enthusiast	<b>91</b> pts
Quinta do Portal Reserva	2010	Wine Enthusiast - Cellar Selection	<b>93</b> 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