



QUINTA DO PORTAL MOSCATEL RESERVA 1996

DOC DOURO MOSCATEL

QUINTA DO
PORTAL

FINE WINEMAKERS
DOURO VALLEY



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GRAPES AND PARCELS:

Varieties: Moscatel

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: September

Yield: 3,75 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Stainless steel vats.

Fermentation: Temperature controlled 20-22°C.

Malolactic: No.

FINISH TREATMENTS:

Ageing: Four years in cask.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 05147

Alcohol: 18,00%

Alcohol wine: 18,30%

Baumé: 4,2

Residual sugar: 109,9 (g/dm3)

Total dry extract: 137,1 (g/dm3)

Total acidity: 5,00 (g/dm3)(Ác. Tart.)

WINE TASTING:

Pale amber in colour, this wine has an excellent balance between the sweetness and acidity.

It's a wine with a fabulous aroma and an excellent aftertaste.

SUGGESTIONS:

It should be served fresh and can be enjoyed with your favourite sweets.

VITICULTURE INFORMATION:

This year was fairly cold and wines were more elegant and aromatic.

The fruit quantity at flowering above-average together with the low temperatures predicted a difficult year – the mild temperatures in May increased our concerns. In mid June the vines were fairly healthy but the maturation had a 15 day delay. August was not specially hot and the need for heat was evident. We harvested as usual in mid-September and in spite of some rain, the days were relatively dry with cold nights. In the end, the year was favourable to a balanced maturation and the character of the Moscatel was greatly enhanced.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

With an amber colour, this wine presents a good balance between sweetness and acidity. It is very complex in the mouth with an excellent finish.

Our Moscatel Reserva is aged in old wooden casks, in the 'Tawny Port' style. It offers green apple and pear flavours with caramel in perfect harmony, hints of almond make its aromatic profile more sophisticated.

The balance between sugar and acidity offers fresh citric sensations and the complexity of old wood-matured wines.

PAULO COUTINHO
Winemaker