



## QUINTA DO PORTAL PLUS 2003

PORT VINTAGE

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://www.quintadoportal.com)

95  
Points

**WINEENTHUSIAST**  
MAGAZINE

Wine Enthusiast - Top100

### WINEMAKER COMMENTS:

A dark purple colour with notes of strawberry, spices, and a touch of cedar.

PAULO COUTINHO  
winemaker

### GRAPES AND PARCELS:

**Varieties:** Touriga Nacional (40%), Tinta Roriz (30%), Tinta barroca/ Touriga Franca (30%).

### HARVEST INFORMATION:

**Type:** Hand picked/ transported in small cases.

**Date:** 24 September till 27 September.

**Yield:** 5,0 tons/ha

### VINIFICATION:

**Crushing:** Semi-destalked and crushed.

**Tanks:** Traditional way: "Lagar" and Stainless steel tanks.

**Fermentation:** Maceration at aprox.29-31 °C.

### FINISH TREATMENTS:

**Barrel Ageing:** One year in cask, and bottled in July 2005.

**Stabilisation:** No Cold.

### WINE ANALYSIS: REG. 13325

**Alcohol:** 20,23%

**Baumé:** 3,5

**Residual sugar:** 100,3 (g/dm<sup>3</sup>)

**Total dry extract:** 128,5 (g/dm<sup>3</sup>)

**Total acidity:** 4,35 (g/dm<sup>3</sup>)(Ác. Tart.)

**Volatile acidity:** 0,25 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,83

### BOTTLING:

**Quantity:** 7.910 bottles and 63 magnuns.

### NUTRITIONAL FACTS:

**Calories:** 84 cal/ 100ml.

**Other info:** Suitable for vegetarians.

### SUGGESTIONS:

To be enjoyed with dark chocolate or blue cheeses.