



QUINTA DO PORTAL 40 YEAR OLD AGED

TAWNY PORT

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Traditional varieties of the Douro.

Parcels: Quinta dos Muros and Quinta da Abelheira.

HARVEST INFORMATION:

TYPE: Hand picked/ transported in small cases.

Date: September/ October in each year.

Yield: 6 tons/ha

VINIFICATION:

Crushing: Destalked and crushed.

Tanks: Traditional way: "Lagar".

Fermentation: Maceration by foot at aprox. 28-30°C.

FINISH TREATMENTS:

Barrel ageing: More than 40 years in barrels.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 14793

Alcohol: 19,93%

Baumé: 6,0

Residual sugar: 142,5 (g/dm³)

Total dry extract: 175,9 (g/dm³)

Total acidity: 4,72 (g/dm³)(Ác. Tart.)

BOTTLING:

Date/cork: Please read bottling date on the back-label; natural cork (t-cork).

Quantity: This wine is bottled upon our manual demand.

NUTRITIONAL FACTS:

Calories: 174 cal/ 100ml.

Other info: Suitable for vegetarians.