



QUINTA DO PORTAL

LATE BOTTLED VINTAGE 2005

PORT WINE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VITICULTURAL INFO 2004/2005:

The winter was very cold and dry, leaving the water reserves at a very low level. Due to the cold weather and water shortage, the growing season started with the bud-burst March 24th. In the Spring there was weak rainfall that wasn't enough to give more strength to the vines. From May 16th to September 6th there was no rain, and we registered 3 heat waves (June, July and first week of August) that put the vineyards in stress. Fortunately the drought was relieved by rain between the 6th and 9th of September. This allowed the maturation to become complete and a balanced harvest. The health/sanitary level of the vineyards was one of the best of the last decades.

WINEMAKING NOTES:

Dark Ruby in colour, has aromas of ripe red fruits and some wild berries. In the mouth is full, silky, with a fresh and elegant structure, with excellent fruit. The final is long and complex, and the quality of acidity tells us that it will age very well in bottle.

GRAPE VARIETIES AND PARCELS:

Varieties: Touriga Nacional (30%), Tinta Roriz (25%), Touriga Franca (15%) and Others (30%).

HARVEST INFORMATION:

Type: Hand picked / transported in small cases.

Date: 26th Sept till 05th Oct.

Yield: 5,0 tons/ha

VINIFICATION:

Fermentation: Maceration in stainless steel vats at temperature control 24-26°C.

Ageing: Four years in old barrels and not filtered.

WINE ANALYSIS: REG. 15587

(Alc. on label: 20% Vol)

Alcohol in wine: 20,03%

Residual sugar: 109,9 (g/dm³)

Total extract: 129,3 (g/dm³)

Total acidity: 4,62 (g/dm³)(Ác. Tart.)

pH: 3,85

BOTTLING:

Date/type of closure: July 2009 with natural closure.

Quantity: 40.000 bottles

ALIMENTARY INFORMATION:

Caloric value: 158 cal/100ml

Other information: Suitable for vegetarian

Suggestions: To enjoy with your favourite Chocolate, cheese or cigar