



QUINTA DO PORTAL PORTO VINTAGE 2000

PORT VINTAGE

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Classic red varieties from the Douro Valley, such as Tinta Roriz and Touriga Nacional.

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.

Date: 19th till 23th 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 2002.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 11907

Alcohol: 20,1%

Baumé: 3,5

Residual sugar: 93,4 (g/dm3)

Total dry extract: 128,5 (g/dm3)

Total acidity: 5,08 (g/dm3)(Ác. Tart.)

Volatile acidity: 0,27 (g/dm3)(Ác. Tart.)

pH: 3,77

BOTTLING:

Quantity: 25.535 bottles and 2.018 magnuns.

WINE TASTING:

Dark ruby in colour, with floral aromas of rose petals and violets. Full-bodied, depicting distinctive raspberry and grenadine flavours with lively but round tannins.

SUGGESTIONS:

To be enjoyed with dark chocolate or blue cheeses.

VITICULTURE INFORMATION:

In the months of April and May we had an unusual amount of rainfall that had a detrimental effect on the flowering and created excellent conditions for mildew to appear. As a result of this the yields were strongly reduced. However due to the good weather we had in June and July maturity progressed very well. We've achieved excellent maturation and balance in Touriga Nacional, Touriga Franca and an incredible regular maturation in Tina Roriz.

We had rain in the Pinhão Valley on the 22nd and 24th August and then again on the 11th September. After a long, hot and dry summer this was ideal and had a big impact on the quality of the 2000 wines.

We started harvesting by hand for Port on the 16th September and by the 26th September we had picked all the grapes for Port. It was an unusually short and compact Vintage. The grapes that were used to produce this vintage were picked between the 19th and 23rd September.

The grapes arrived into the winery at an ideal 20°C although yields were only of 750g per vine in average.

The weather during the harvest was perfect with hot days and cool nights.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

Our 2000 results from a blend of wines, whose grapes came from the old vines of Quinta dos Muros, vinified in stone lagares and in our stainless-steel fermentation vats. In the lagares we have achieved the rusticity and an excellent structure and have complemented this with the aromatic finesse attained in the stainless steel vats.

'Dark ruby in colour, with very pretty floral aromas of rose petals and violets. Full-bodied, depicting distinctive raspberry and grenadine flavours with lively but round tannins and possessing a lush, lingering finish. This is how Roy Hersh from wineloverspage.com described our 2000.

PAULO COUTINHO
Winemaker