

# QUINTA DO PORTAL

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



Quinta do Portal consistently amongst the Douro best!  
Find out why by visiting the M Imports Hospitality Suite

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

This is one of the Douro's best and most consistent value producers. The owners, the Branco family, have just completed the construction of a massive, two-floor winery. Portal draws from several vineyards in the upper reaches of the Pinhão Valley, which provide the cooler conditions necessary for quality table wines.



QUINTA DO PORTAL  
FINE WHITE

PORT WINE



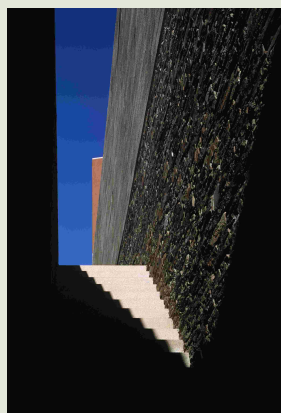
QUINTA DO PORTAL  
FINE RUBY

PORT WINE



QUINTA DO PORTAL  
FINE TAWNY

PORT WINE



#### GRAPES AND PARCELS:

**Varieties:** Traditional red varieties from the Douro Valley, such as Mavasia Fina and Viosinho.

#### HARVEST INFORMATION:

**Type:** Hand picked/ transported by small cases.  
**Date:** September/ October.  
**Yield:** Rounds the 6 tons/ha.

#### VINIFICATION:

**Crushing:** Destalked and crushing.  
**Tanks:** Stainless steel Vats.  
**Fermentation:** Temperature control at 18-20°C.

#### FINISH TREATMENTS:

**Barrel ageing:** Three years in oak casks.  
**Fining:** Bentonite.  
**Stabilisation:** Cold.

#### WINE ANALYSIS: REG. 00000

**Alcohol:** 19.5%  
**Baumé:** 3.0  
**Residual sugar:** 96.2 (g/dm<sup>3</sup>)  
**Total acidity:** 3.75 (g/dm<sup>3</sup>)(Ác. Tart.)  
**Volatile acidity:** 0.24 (g/dm<sup>3</sup>)(Ác. Acét.)  
**pH:** 3.51  
**Total SO<sub>2</sub>:** 39 (g/dm<sup>3</sup>)

#### WINE TASTING:

Citrus in colour, this Port has a great fruit and nuts fragrance. In the mouth is well balanced and fruity. It has a long and complex finish.

#### SUGGESTIONS:

Its delicious mellow aromas and balance of appetising sweetness and acidity make it a perfect aperitif. It should be served well chilled with salted almonds or olives.

#### GRAPES AND PARCELS:

**Varieties:** Traditional red varieties from the Douro Valley, such as Touriga Franca and Tinta Roriz.

#### HARVEST INFORMATION:

**Type:** Hand picked/ transported by small cases.  
**Date:** September/ October.  
**Yield:** Rounds the 6 tons/ha.

#### VINIFICATION:

**Crushing:** Destalked and crushing.  
**Tanks:** Stainless steel Vats.  
**Fermentation:** Maceration at 28-30°C.

#### FINISH TREATMENTS:

**Barrel ageing:** Three years in oak casks.  
**Fining:** Bentonite.  
**Stabilisation:** Cold.

#### WINE ANALYSIS: REG. 13281

**Alcohol:** 19.63%  
**Baumé:** 3.0  
**Residual sugar:** 94.6 (g/dm<sup>3</sup>)  
**Total dry extract:** 117.6 (g/dm<sup>3</sup>)  
**Total acidity:** 3.98 (g/dm<sup>3</sup>)(Ác. Tart.)  
**Volatile acidity:** 0.22 (g/dm<sup>3</sup>)(Ác. Acét.)  
**pH:** 3.66

#### WINE TASTING:

It is a young and vigorous red Port with good concentration of colour. It's appetising aromas are both fruity and tasty. It's well balanced and full in the mouth.

#### SUGGESTIONS:

Delicious with cheese or enjoyed on it's own.

#### GRAPES AND PARCELS:

**Varieties:** Traditional red varieties from the Douro Valley, such as Touriga Franca and Tinta Roriz.

#### HARVEST INFORMATION:

**Type:** Hand picked/ transported by small cases.  
**Date:** September/ October.  
**Yield:** Rounds the 6 tons/ha.

#### VINIFICATION:

**Crushing:** Destalked and crushing.  
**Tanks:** Stainless steel Vats.  
**Fermentation:** Temperature control at 28-30°C.

#### FINISH TREATMENTS:

**Barrel ageing:** Four years in oak casks.  
**Fining:** Bentonite.  
**Stabilisation:** Cold.

#### WINE ANALYSIS: REG. 13282

**Alcohol:** 19.46%  
**Baumé:** 2.9  
**Residual sugar:** 92.4 (g/dm<sup>3</sup>)  
**Total dry extract:** 115.8 (g/dm<sup>3</sup>)  
**Total acidity:** 3.98 (g/dm<sup>3</sup>)(Ác. Tart.)  
**Volatile acidity:** 0.29 (g/dm<sup>3</sup>)(Ác. Acét.)  
**pH:** 3.51

#### WINE TASTING:

Called Tawny for its colour from ageing in oak, has a fruity aroma and it's really soft in the mouth.

#### SUGGESTIONS:

Perfect foil for your favourite sweets.

