

93
Points

WINEENTHUSIAST
MAGAZINE
Cellar Selection



QUINTA DO PORTAL GRANDE RESERVA 2007

VQPRD DOURO RED

QUINTA DO PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Touriga Nacional (60%), Touriga Roriz (30%) and Touriga Franca (10%).

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.
Date: 15 September till 25 September .
Yield: 5,0 tons/ha

VINIFICATION:

Fermentation Tanks: Stainless steel vats.
Fermentation: Maceration with temperature control at 24-26°C.

FINISH TREATMENTS:

Ageing: 14 months in new French oak.

WINE ANALYSIS: REG. 07298

(Alc. on label): 14,0%Vol.)
Alcohol: 14,11%
Residual sugar: 2,5 (g/dm3)
Total extract: 28,8 (g/dm3)
Total acidity: 5,23 (g/dm3)(Ác. Tart.)
pH: 3,82

BOTTLING:

Date/type of closure: July 2010; natural cork.
Quantity: 25.614 bottles, 109 magnums and 25 double magnums.

NUTRITIONAL FACTS:

Calories: 80 cal/ 100ml.
Other info: Suitable for vegetarians.

SUGGESTIONS:

It can be enjoyed with your favourite red meat or cheeses. It will replay cellaring for at least 5 years.

VITICULTURAL INFO 2007/2008:

After two months of intense rainfall (October and November), we had a dry and sunny winter, with higher temperatures than average for this period.

“Bud burst” started in the second week of March and the heat followed until the beginning of June, that was unexpectedly very rainy (in fact it registered the highest rainfall level of the past 20 years). In July and August temperatures were cool and September embraced the harvest with high temperatures and dry weather, leading to a good maturation of the grapes.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

Another great wine on a great year. Dark in colour, with very complex aromatic profile, with ripe red fruits, blackberries and dark cherry. Very fresh with some mineral complemented with slightly toasted notes. Powerfull on the palate with very good acidity and round tannins. The aftertaste is long and complex revealing us that cellaring this wine a few more years will be a good decision, although enjoying it now can be also very pleasant.

PAULO COUTINHO
winemaker