



## QUINTA DO PORTAL 40 YEAR OLD AGED

TAWNY PORT

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[www.quintadoportal.com](http://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/dm<sup>3</sup>)

**Total dry extract:** 175,9 (g/dm<sup>3</sup>)

**Total acidity:** 4,72 (g/dm<sup>3</sup>)(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.