

Decanter
Highly Recommended



QUINTA DO PORTAL 10 YEAR OLD AGED

TAWNY PORT

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPES AND PARCELS:

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

HARVEST INFORMATION:

TYPE: Hand picked/ transported by big baskets.

Date: September/ October in each year.

Yield: 6 tons/ha

VINIFICATION:

Crushing: Crushed but not destalked.

Tanks: Traditional way: "Lagar".

Fermentation: Maceration by foot at aprox. 28-30°C.

FINISH TREATMENTS:

Barrel ageing: It rest in old casks for many years till bottling.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 11685

Alcohol: 19,5%

Baumé: 3,7

Residual sugar: 103,1 (g/dm³)

Total dry extract: 130,6 (g/dm³)

Total acidity: 4,44 (g/dm³)(Ác. Tart.)

Volatile acidity: 0,46 (g/dm³)(Ác. Acét.)

pH: 3,42

Total SO₂: 39 (mg/dm³)

SUGGESTIONS:

Serve slightly chilled with crème-brulê, macadamia and vanilla ice-creams, apple pie. Also very exquisite with foie-gras.

WINEMAKER COMMENTS:

Lively tawny in colour, it shows an intense of aroma of dry fruits, although some notes of young red fruits are also present. It's full-bodied with some peppery notes. The final is very long.

PAULO COUTINHO
winemaker