



QUINTA DO PORTAL 20 YEAR OLD AGED

TAWNY PORT

QUINTA DO PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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92
Points

 WINEENTHUSIAST
MAGAZINE

WINEMAKER COMMENTS:

Pale amber in colour, this Port has a great fragrance, character and length of flavour. Excellent finish.

PAULO COUTINHO
winemaker

GRAPES AND PARCELS:

Varieties: Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão, Tinta Amarela.

HARVEST INFORMATION:

TYPE: Hand picked/ transported by big baskets.

Date: September/ October in each year.

Yield: 6 tons/ha

VINIFICATION:

Crushing: Not destalked or crushed.

Tanks: Traditional way: "Lagar".

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

FINISH TREATMENTS:

Barrel ageing: Aged for an average of 20 years.

Stabilisation: No Cold.

WINE ANALYSIS: REG. 11046

Alcohol: 19,7%

Baumé: 3,9

Residual sugar: 106,7 (g/dm³)

Total dry extract: 134 (g/dm³)

Total acidity: 4,69 (g/dm³)(Ác. Tart.)

Volatile acidity: 0,54 (g/dm³)(Ác. Acét.)

pH: 3,49

SUGGESTIONS:

A perfect end to a special dinner. Excellent to pair with cigars