



## QUINTA DO PORTAL 29 GRAPES

PORT

QUINTA DO  
**PORTAL**

FINE WINEMAKERS  
DOURO VALLEY



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

### VITICULTURAL INFO:

The Douro is the oldest and one of the most important wine regions in the world. Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climactic characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions that differ greatly from each other not only as regards the weather but also for socio-economical reasons.

Quinta do Portal properties are located in the Cima-Corgo subregion, an area that has been showing very good balance regarding its resistance to climate changes.

The vineyards are spread by 5 estates - Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manuelas - in a total of 100ha under vines. The different altitudes and solar exposures and the variety of grape varieties allow us to produce excellent grapes that produce a diversity of wines of great quality.

MIGUEL SOUSA  
Agronomist

### WINEMAKER NOTES:

This wine is made from the classic Douro grape varieties. Then the best lots from the best Rubies are blended each year to make this Ruby Reserve. It is a very smooth, polished and elegant after dinner Port. It has wonderful depth of colour, a great red fruit fragrance, very smooth on the palate with a fantastic character. The excellent and complex finish is only possible in great Ports. It is definitely very good value

PAULO COUTINHO  
Winemaker

### GRAPE VARIETIES AND PARCELS:

**Varieties:** Traditional red varieties from the Douro Valley.

### HARVEST INFORMATION:

**Type:** Hand picked/ transported in small cases.

**Date:** September/October in each year

**Yield:** 6,0 tons/ha

### VINIFICATION:

**Alcoholic Fermentation:** Maceration at temperature control at 28-30°C in stainless steel "Lagares" and vats.

**Ageing:** Four years in old casks.

### WINE ANALYSIS: REG. 15984

(Alc. on label: 20,00% Vol)

**Alcohol in wine:** 19,63%

**Residual sugar:** 107,9 (g/dm<sup>3</sup>)

**Total acidity:** 3,69 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,79

### BOTTLING:

**Date/type of closure:** Bottled to meet the current demand in order to maintain his freshness.

**Quantity:** 6.000 bottles per year.

### NUTRITIONAL FACTS:

**Caloric value:** 156 cal/100ml

**Other info:** Suitable for vegetarian.

**Suggestions:** A perfect and elegant after dinner Port, or with soft cheese.