



QUINTA DO PORTAL

6 BARRELS

PORT WINE

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



[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 climacteric 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 sub-region, 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 100 ha 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

#### WINEMAKING NOTES:

With a lovely colour, given by the ageing in wood, it reveals dry fruits and raisins aroma. The smoothness and the good balance on the palate, give us a good idea of the slow ageing process this wine has been through.

PAULO COUTINHO

#### GRAPE VARIETIES:

Touriga Nacional, Touriga Franca and Tinta Roriz.

#### HARVEST INFORMATION:

##### Type:

Hand picked / transported in small cases.

##### Date:

September/October

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

#### WINEMAKING:

##### Alcoholic Fermentation:

Maceration with temperature control at 28-30°C in stainless steel vats.

##### Ageing:

Around seven years in seasoned barrels

#### WINE ANALYSIS:

REG. 16465

**Alc. on Label:** 20,00%

**Alcohol in Wine:** 19,88%

**Residual Sugar:** 112 100,2 (g/dm<sup>3</sup>)

**Total acidity :** 3,44 (g/l)(Ác.Tart)

**pH:** 3,64

#### BOTTLING:

##### Date/type of closure:

Bottled to meet the current demand in order to maintain his freshness. Natural cork (t-cork).

#### NUTRITIONAL FACTS:

**Calories:** 153 cal/100ml

##### Other information:

Suitable for vegetarian

##### Suggestions:

Perfect with your favourite puddings or soft chesses.

Can be served chilled as an aperitif.