

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



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LATE BOTTLED VINTAGE 2009

PORT WINE

VITICULTURAL INFO :

Extreme conditions, caused by climate changing were noted this year. Several days with snow, sometimes even in very low altitudes (200 m) as we had on January 10th. On February and March, we had higher temperatures than usual, situation that provoked a significant activity in the plants. During flowering (May), we had temperatures higher than 30° C, and almost no rain. The hot weather was the dominant condition during the following months. In June we had extremely high temperatures between the 10th and the 22nd. That was very important for the health of the vines/grapes. Very hot weather, extremely dry conditions have conditioned in a significant way the phenolic maturations, reason why we started September almost "asking" for rain! But in the end, we made the harvest on the dryer September of the last 22 years.

MIGUEL SOUSA

WINEMAKING NOTES:

Concentrated ruby color, shows a well balanced fruit with some notes of spice and cocoa. Big on palate, round tannins, a complex bouquet and a harmonious and long finish. A young and robust LBV with spicy notes.

PAULO COUTINHO

GRAPE VARIETIES:

Touriga Nacional (35%), Tinta Roriz (35%),
Touriga Franca (30%).

HARVEST INFORMATION:

Type:

Hand picked / transported in bulk boxes (330lb).

Date:

From 10th till 15th Sept 2009.

Yield:

4,5 tons/ha

WINEMAKING:

Alcoholic Fermentation:

Maceration in stainless steel vats at temperature control 24-26°C.

Ageing:

Five years in old barrels and not filtered.

WINE ANALYSIS:

REG. 17580

Alc. on Label:

20,00%

Alcohol in Wine:

19,89%

Residual Sugar:

110 (g/dm³)

Total acidity: :

3,32 (g/l)(Ác.Tart)

pH:

3,99

BOTTLING:

Date/type of closure:

October 2014 with natural cork.

Quantity:

19.200 bottles, 1200 1/2 bottles and 100 magnums.

NUTRITIONAL FACTS:

Calories:

157 cal/100ml

Other information:

Suitable for vegetarian diet.

Suggestions:

To enjoy with your favourite red berries icecream or jam, soft cheeses, or by its own on the end of your dinner.