



QUINTA DO PORTAL

VINTAGE 2009

PORT WINE

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VITICULTURAL INFO :

2008/2009

WINEMAKING NOTES:

Extreme conditions were noted this year. Several days with snow, some times 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 led to 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

With a very dark purple colour, this wine shows an incredible fruit intensity. It reminds us the aromas from the "Lagar", from the harvest. Notes of plum, black fig, and jam. Starts very silky on the palate, but it develops an incredible powerful structure and sensations. On the aftertaste some chocolate flavour gives more enthusiasm to this incredible wine. A diamond!

PAULO COUTINHO

GRAPE VARIETIES:

Touriga Nacional (40%), Tinta Roriz (30%),
Touriga Franca (30%).

HARVEST INFORMATION:

Type:

Hand picked / transported in small cases.

Date:

10-15 September

Yield: 4,5 tons/ha

WINEMAKING:

Alcoholic Fermentation:

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

Ageing:

One year in barrel

WINE ANALYSIS:

REG. 16805

Alc. on Label: 20,00%

Alcohol in Wine: 19,94%

Residual Sugar: 112 112,7 (g/dm3)

Total acidity : 3,4 (g/l)(Ác.Tart)

pH: 3,9

BOTTLING:

Date/type of closure:

January 2012 with natural cork

Quantity: 3.000 bottles

NUTRITIONAL FACTS:

Calories: 160 cal/100ml

Other information:

Suitable for vegetarian

Suggestions:

To enjoy with your favourite chocolate, blue cheese or cigar.