



QUINTA DO PORTAL AURU TINTO 2011

DOC DOURO RED

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



www.quintadoportal.com

GRAPES AND PARCELS:

Varieties: Touriga Nacional (55%), Tinta Roriz (40%), Touriga Franca (5%).

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.
Date: 20th till 21th September.
Yield: 5 tons/ha

VINIFICATION:

Alcoholic fermentation: Maceration in small open tanks at 26-28°C.

FINISH TREATMENTS:

Ageing: 14 months in new French oak.

WINE ANALYSIS: REG. 13193

(Alc. on label: 14,50%Vol.)
Alcohol wine: 14,71%
Residual sugar: 1,00 (g/dm3)
Total acidity: 5,2 (g/dm3)(Ác. Tart.)
pH: 3,7

BOTTLING:

Date/type of closure: July 2014 / natural cork.
Quantity: 5120 bottles, 138 magnums,
18 double-magnums.

NUTRITIONAL FACTS:

Calories: 82 cal/ 100ml
Other info: May be included in vegetarian diet.

SUGGESTIONS:

It can be enjoyed from now, but it will benefit greatly with bottle ageing for more than 10 years. It will pair in perfection with a diversity of meat dishes and strong cheeses.

VITICULTURAL INFO:

2011 was a challenging year in the vineyard. Ageing: Flowering was premature due to several heat waves in April and May what allied to high humidity levels obliged us to make several preventive treatments. In the end of June another heat wave in some areas of the Douro valley translated in some grapes like Tinta Barroca to get burned. In June we also had high thermal amplitudes. July was also significant for the vineyard development as it was rather cold. In the end of August we had rain that meant an excellent maturation of the grapes and was crucial for the potential quality of the year. We started picking 10-15 days sooner than in a normal year.

MIGUEL SOUSA
Agronomist

WINEMAKER NOTES:

Quinta do Portal Auru 2011 is Douro's excellence!
It's a unique and rare wine created from a blend of Touriga Nacional (55%), Tinta Roriz (40%) and Touriga Franca (5%). Fermentation takes place in small lagares where we end up by having a very intimate relation with the wine, allowing us to carefully look after the grapes and perform a very smooth extraction. With a deep violet colour, reveals notes of black fruit and pepper. It's concentrated and well defined and has an expressive and long final. A wine with great personality, superior and exclusive, that will age to perfection in bottle. AURU. GOLD. DOURO.

PAULO COUTINHO
Winemaker