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Points



QUINTA DO PORTAL COLHEITA TINTO 2012

DOC DOURO RED

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



www.quintadoportal.com

VITICULTURAL INFO:

The year was characterized by a very dry and cold Winter. Nevertheless the cycle began with the highest temperatures since 1931, followed by a rainy November.

Then, from December to the beginning March there was no rain and the average temperatures were quite low. In March the temperature rose, but didn't influence the budburst, that happened in the last two weeks of the month.

The vegetative development was slow during the whole cycle (due to the absence of rain).

In May due to high temperatures and rainfall there was some pressure from diseases.

In July and August we had big thermal amplitudes, with rain in the 14th and 15th of August, that was very important for a good maturation of the grapes.

We had again some rain in the last days of September that increased the quality of the grapes that were still in the plants.

In the 25th of July we suffered severe damages due to a hail storm, that affected 90% of our vineyards that were in the path of the storm.

MIGUEL SOUSA
Agronomist

WINEMAKER NOTES:

Vinified at moderate temperatures, the grapes we used in this blend originated a wine with an excellent aromatic profile, marked by Tinta Roriz that is responsible for the intense aroma of young fresh fruit like cherry and blackberry. Dark in colour, it also shows some spicy notes along with some wood. Well structured in the mouth it has excellent acidity and firm tannins. The final is long, seductive and complex. It's a wine that we can enjoy from now but it will also age a few years very well.

PAULO COUTINHO
Winemaker

GRAPE VARIETIES AND PARCELS:

Varieties: Tinta Roriz (60%), Touriga Nacional (25%), Touriga Franca (15%)

HARVEST INFORMATION:

Type: Hand picked / transported in small cases

Date: From 17th till 28th September

Yield: 6,0 tons/ha

VINIFICATION:

Fermenting tanks: Stainless steel vats

Fermentation: Maceration at temperature control at 23-24°C.

Ageing: It has aged for 9 months in new and used French oak barrels.

WINE ANALYSIS: REG. 13700

(Alc. on label: 14% Vol)

Alcohol in wine: 14,20%

Residual sugar: 0,4 (g/dm³)

Total acidity: 5,3 (g/dm³)(Ác. Tart.)

pH: 3,68

BOTTLING:

Date/type of closure: May 2014 with natural cork.

Quantity: 66.670 bottles, 1440 halfbottles and 90 magnums

NUTRITIONAL FACTS:

Caloric value: 79 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: Enjoy during the next 5 years in order to get the most of its freshness at a temperature of 15-16°C.