



QUINTA DO PORTAL GRANDE RESERVA 2011

DOC DOURO RED

93
Points

Wine & Spirits
MAGAZINE
Year's Best Portuguese Red

94
Points

Wine Advocate

VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal. We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments. On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual. The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation. With all these conditions, the final result was an earlier harvest - 10 to 15 days.

MIGUEL SOUSA
Agrónomo

WINEMAKER COMMENTS:

A Big wine from a great year! 2011 produced fruity but very serious wines. Dark in colour, with a complex aromatic profile with ripe red fruits, blackberrys and dark cherry. Fresh on the palate, with serious but round tannins, with toasted notes complementing the fruit. The aftertaste is long and complex revealing us that cellaring this wine a few more years will be a good decision.

PAULO COUTINHO
Enólogo

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



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GRAPES AND PARCELS:

Varieties: Touriga Nacional (60%), Touriga Roriz (30%) and Touriga Franca (10%).

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.
Date: 21th September till 24th September .
Yield: 5,0 tons/ha

VINIFICATION:

Alcoholic fermentation: In stainless steel with maceration at 24-26°C.

FINISH TREATMENTS:

Ageing: 14 months in new French oak.

WINE ANALYSIS: REG. 13047

Alc. on label: 14,5%vol.
Alcohol: 14,67%
Residual sugar: 1,3 (g/dm3)
Total acidity: 4,7 (g/dm3)(Ác. Tart.)
pH: 3,78

BOTTLING:

Date/type of closure: April 2014 with natural cork.
Quantity: 14.600 bottles

NUTRITIONAL FACTS:

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

SUGGESTIONS:

It can be enjoyed with your favourite red meat or chesses and can cellaring for up to 10 years.