



QUINTA DO PORTAL

VERDELHO & SAUVIGNON BLANC 2014

IGP Duriense

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



VITICULTURAL INFO:

Fall and Winter were atypical with both rainfall and temperatures well above average. Budburst occurred between the second and third weeks of March and the vegetative cycle started quickly, due to the availability of water in the subsoil and the high temperatures.

Flowering came in May. There was some "desavinho" (no transformation of the flower into fruit) in the higher ground vineyards. In this period there was an higher than average disease pressure.

In the Summer we had moderate temperatures with high rainfall in July that favored the optimal development of the grapes and exuberance of the foliar surface. This led to great expectations towards the overall quality of the vintage. However in September there was persistent rainfall that deteriorated the quality of some varieties by not allowing their correct maturation.

MIGUEL SOUSA

WINEMAKER NOTES:

This is the third release of this particular blend whose grapes come from our experimental parcels at Quinta da Abelheira.

It shows the lively citrus fruits and minerality from the Verdelho, married with the crisp Sauvignon to make a delightful fresh glass! Ideal for drinking with all seafood dishes, pasta or just on it's own to give great pleasure!

PAULO COUTINHO

GRAPE VARIETIES:

VERDELHO & SAUVIGNON BLANC 2014

HARVEST:

Type:

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

Date

Picked at 3rd September.

Yield: 5,7 Kg/ha

WINEMAKING:

Alcoholic fermentation:

In stainless steel at temperature control at 14-16°C.

Ageing:

After fermentation the wine is kept in stainless steel until bottling in order to maintain its freshness.

WINE ANALYSIS: REG. 14846

Alc. on Label: 13,50%

Álcool on Wine: 13,98%

Residual Sugar: 0,9 (g/dm³)

Total acidity: 6,45 (g/l)(Ác.Tart)

pH 3,16

BOTTLING:

Date/Closure:

February 2015 with natural cork.

Quantity: 5.977 bottles.

NUTRITIONAL FACTS:

Calories: 79 cal/100ml

Other info:

May be included in vegetarian diet.

Suggestion:

Serve chilled as apéritif (10-11°C) or with seafood and fish dishes (11-12°C).