



## QUINTA DO PORTAL FINE WHITE PORTO

PORT WINE

# QUINTA DO PORTAL

FINE WINEMAKERS  
DOURO VALLEY



[www.quintadoportal.com](http://www.quintadoportal.com)

### VITICULTURAL INFO:

The Douro is the oldest and one of the most important wine regions in the world. Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climacteric characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions that differ greatly from each other not only as regards the weather but also for socio-economical reasons.

Quinta do Portal properties are located in the Cima-Corgo subregion, an area that has been showing very good balance regarding its resistance to climate changes. The vineyards are spread by 5 estates - Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manueles - in a total of 100 ha under vines. The different altitudes and solar exposures and the variety of grape varieties allow us to produce excellent grapes that produce a diversity of wines of great quality.

MIGUEL SOUSA  
Agronomist

### WINEMAKING NOTES:

Citrus in colour, this Port has a great fruit and nuts fragrance. Well balance and fruity in mouth. Long and complex finish.

PAULO COUTINHO  
Winemaker

### GRAPE VARIETIES:

Classic white varieties from the Douro Valley, such as Malvasia Fina (30%), Viosinho (30%) e Gouveio (40%).

### HARVEST INFORMATION:

**Type:** Hand picked/ transported in small cases.

**Date:** September in each year.

**Yield:** 6,0 ton/ha

### WINEMAKING:

**Alcoholic Fermentation:** Maceration in stainless steel vats at temperature control 18-20°C.

**Ageing:** Tree years in old casks.

### WINE ANALYSIS: REG. 15235

(Alc. on Label: 19,00% Vol)

**Alcohol in Wine:** 19,60% Vol

**Residual Sugar:** 88,3 (g/dm<sup>3</sup>)

**Total acidity:** 2,87 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,68

### BOTTLING:

**Date/type of closure:** Bottled to meet the current demand in order to maintain his freshness.

**Quantity:** 17.500 bottles per year.

### NUTRITIONAL FACTS:

**Calories:** 145 cal/100ml

**Other information:** Suitable for vegetarian.

**Suggestions:** o serve chilled (10°C) as an aperitif, and at 14-18°C as a after dinner Port.