



## QUINTA DO PORTAL COLHEITA TINTO 2014

DOC DOURO RED

# QUINTA DO PORTAL

DOURO VALLEY  
PORTUGAL



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### VITICULTURAL INFO:

2016 was a very didactical and challenging year! After a rainy Winter, that was warmer than usual, Spring was unexpectedly wet and cool! The rainfall was 40% higher than the average of the last years. This delayed the vegetative cycle, and it was absolutely necessary to work intensively in order to protect the vines. Despite the normal weather conditions in June and July, the disease pressure was still too high, obliging us to intervene in the vineyards more than usual. August was very hot what slowed the maturation and put considerable strain on the vines, even stopping the maturation in some varieties. We finally we had some rain in the end of the month. But maturation continued to be very slow and it was difficult to decide when to harvest! We started picking Tinta Roriz on the 6th September, followed by white varieties on the 11th. We finished picking on the 15th October. A long and patient harvest under excellent weather to pick, and only with some little and harmless rainfall by the middle of September! The challenge was overcome! We understood the plant and the result was the creation of fine personalized wines!

### 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 the 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 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 2nd September to the 6th October  
**Yield:** 5,5 tons/ha

### VINIFICATION:

**Fermentation:** Maceration in stainless steel vat. Temperature between 24°C and 26°C  
**Ageing:** It has aged for 9 months in new and used French oak barrels.

### WINE ANALYSIS: REG. 18163

(Alc. on label: 13,5% Vol)  
**Alcohol in wine:** 14%  
**Residual sugar:** 0,6 (g/dm<sup>3</sup>)  
**Total acidity:** 5,1 (g/dm<sup>3</sup>)(Ac. Tart.)  
**pH:** 3,67

### BOTTLING:

**Date/type of closure:** July 2016; natural cork  
**Quantity:** 71.520 bottles, 1.200 half-bottles, 557 magnums and 30 double magnums.

### NUTRITIONAL FACTS:

**Caloric value:** 75 cal/100ml  
**Other info:** May be included in vegetarian diet.  
**Suggestion:** Enjoy in the first 5 years in order to get the most of its freshness with meat and game dishes. Serve at 15-16°C.