



## QUINTA DO PORTAL MURAL RESERVA 2014

DOC DOURO RED

# QUINTA DO PORTAL

DOURO VALLEY  
PORTUGAL



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

### 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  
Agronomist

### WINEMAKER NOTES:

Made with a very carefully winemaking, using gravity and precise techniques, this wine is full bodied with a ripe berry colour and fruity aromas. Toasty and appetising in the mouth with an attractive and elegant finish. A modern and pleasant Douro red wine.

PAULO COUTINHO  
Winemaker

### GRAPE VARIETIES AND PARCELS:

**Varieties:** Tinta Roriz (40%), Touriga Franca (40%), and Touriga Nacional (20%).

### HARVEST INFORMATION:

**Type:** Hand picked. Grapes transported in boxes.

**Date:** From 19th September to the 6th October.

**Yield:** 5,5 tons/ha.

### VINIFICATION:

**Alcoholic Fermentation:** Maceration in stainless steel vat. Temperature between 24°C and 26°C .

**Ageing:** 25% of the volume ages in used French oak barrels for 9 months. The remaining volume is kept in stainless steel vats.

### WINE ANALYSIS: REG. 19161

(Alc. on label: 13,0% Vol)

**Alcohol in wine:** 13,5%

**Residual sugar:** 0,6 (g/dm<sup>3</sup>)

**Total acidity:** 5,2 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,63

### BOTTLING:

**Date/Closure:** April 2017, cork.

**Quantity:** 40.000 bottles.

### NUTRITIONAL FACTS:

**Caloric value:** 76 cal/100ml

**Other info:** May be included in vegetarian diet.

**Suggestion:** Enjoy with meat dishes and/or with cheese.