



QUINTA DO PORTAL
COLHEITA ROSÉ 2017

DOC DOURO ROSE

QUINTA DO
PORTAL
DOURO VALLEY
PORTUGAL

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GRAPE VARIETIES:

Tinta Roriz (65%), Touriga Nacional (35%).

HARVEST INFORMATION:

Type: Hand picked/ grapes transported in boxes.

Date: From the 31st August to the 8th September.

Yield: 5,0 tons/ha

VINIFICATION:

Fermentation: The juice is obtained from free run juice and then fermented in stainless steel vats at 14-16°C.

Ageing: The wine rests in stainless steel vats with its lees until bottling in order to preserve its freshness.

WINE ANALYSIS: REG. 21254

Alcohol: 13,00% Vol

Residual sugar: 1,2 (g/dm³)

Total acidity: 5,5 (g/dm³)(Ác. Tart.)

pH: 3,31

BOTTLING:

Date/type of closure: February 2018
with natural cork.

Quantity: 29.000 bottles.

NUTRITIONAL FACTS:

Caloric value: 763 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: Serve chilled as an apéritif or with salads, fish and shellfish dishes.

WINEMAKER NOTES:

This is a dry and fresh Rosé produced from a blend of the two premium Douro grape varieties. It has a delicate pink colour obtained by free run juice.

A careful fermentation retains aromas of fresh wild berries and pomegranate. It is deliciously crisp and refreshing and is best served chilled as an appetizer or with salads, fish and shellfish dishes.

PAULO COUTINHO
Winemaker