



QUINTA DO PORTAL MURAL RESERVA TINTO 2016

DOC DOURO RED

QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL

QUINTADOPORTAL.COM

GRAPE VARIETIES AND PARCELS:

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

HARVEST INFORMATION:

Type: Hand-picked and transported to winery in small baskets.

Date: Grapes picked from 6th September till 6 October.

Yield: 5,5 tons/ha

VINIFICATION:

Alcoholic fermentation: In stainless steel with maceration at 24-26°C.

Ageing: Partially aged (25%) for 9 months in used French oak barrels.

WINE ANALYSIS: REG. 22068

Alcohol: 13,5% vol

Residual sugar: 0,60 (g/dm³)

Total acidity: 5,0 (g/dm³)(Ác. Tart.)

pH: 3,8

BOTTLING:

Date/type of closure: May 2018 with a cork stopper.

Quantity: 40.000 bottles.

NUTRITIONAL FACTS:

Caloric value: 78 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: It can be enjoyed with your favourite meat or chesses.

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:

Made with a very carefully winemaking, using gravity and precise techniques. Concentrated ruby color with aromas of ripe black fruit and some floral notes in perfect harmony with some toast from the oak. Expressive on the palate, with fine acidity and a pleasant fruity aftertaste. The final is long and complex and will develop further with more time in bottle.

PAULO COUTINHO

3.JUL.2018