



QUINTA DO PORTAL  
VINTAGE PORTO 2016

PORTO WINE

QUINTA DO  
**PORTAL**  
DOURO VALLEY  
PORTUGAL

QUINTADOPORTAL.COM

94  
Pts  
**WINEENTHUSIAST**  
MAGAZINE

#### 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:

The majority of the grapes for this Vintage Port come from the Pinhão river valley where the Touriga Nacional and Tinta Roriz are able to support the Summer heat. Then we added grapes from other valleys to make a classic Vintage Port blend. Fermentation was done in a mix of closed vat to guarantee the freshness and the aromatic component and lagar for the complexity and structure. After a slow and careful ageing in our cellars in the Douro, this Vintage Port now shows an intense and mature fruitiness, and a floral that enhances an excellent freshness. In the mouth has good concentration and structure together with a rich multi-dimensional aromatic component. A classic Vintage Port that reminds us of other decades!

PAULO COUTINHO

#### GRAPE VARIETIES:

Touriga Nacional (40%), Tinta Roriz (30%),  
Touriga Franca (30%).

#### HARVEST INFORMATION:

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

**Date:** Picked between 8 and 22 September.

**Yield:** 5,0 tons/ha

#### VINIFICATION:

**Alcoholic fermentation:** Maceration in stainless steel "Lagares" and vats with temperature control at 28-30°C.

**Ageing:** One year in cask and bottled in June 2018.

#### WINE ANALYSIS: REG. 20605

**Alcohol:** 20%

**Residual sugar:** 116,0 (g/dm<sup>3</sup>)

**Total acidity:** 4,08 (g/dm<sup>3</sup>)(Ac. Tart.)

**pH:** 3,79

#### BOTTLING:

**Date/type of closure:** June 2018  
with natural cork.

**Quantity:** 13.300 bottles

#### NUTRITIONAL FACTS:

**Caloric value:** 160 cal/100ml

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

**Suggestion:** To enjoy with your favourite chocolate, cheese or cigar.