



QUINTA DO PORTAL COLHEITA TINTO 2016

DOURO DOC RED

QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL

QUINTADOPORTAL.COM

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, this wine is full bodied with a ripe berry colour and fruity aromas marked by Tinta Roriz that is responsible for the intense aroma of young fresh fruit and by floral notes from the Touriga Nacional. Excelente freshness, toasty and appetising in the mouth, with an attractive and elegant finish. It's a wine that we can enjoy from now but it will also age a few years very well.

PAULO COUTINHO

GRAPE VARIETIES:

Tinta Roriz (35%), Touriga Nacional (35%),
Touriga Franca (30%).

HARVEST INFORMATION:

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

Date: From 6th September till 6th October.

Yield: 5,5 tons/ha

VINIFICATION:

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

Ageing: It has aged for 9 months in new and used French oak barrels.

WINE ANALYSIS: REG. 21982

Alcohol: 13,50% Vol

Residual sugar: 0,60 (g/dm³)

Total acidity: 5,0 (g/dm³)(Ác. Tart.)

pH: 3,7

BOTTLING:

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

Quantity: 120.000 bottles.

NUTRITIONAL FACTS:

Caloric value: 78 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: Pour at 14-16°C with your favourite cheese or meat during the first years. Will be lovely with game after aging on bottle.