



## QUINTA DO PORTAL ROSÉ 2018

DOC DOURO ROSE

# QUINTA DO PORTAL

DOURO VALLEY  
PORTUGAL

QUINTADOPORTAL.COM

### VITICULTURAL INFO:

After a dry Winter, we had heavy rains in March, April and May sometimes very localized. The heavy Spring rain is always a challenge and causes a lot of pressure to control the late mildew in order to assure the crop, that due to the bad flowering conditions was already scarce.

At this point we expected a significant delay in the maturation that at some point was higher than one month!

August arrived very hot with temperatures ranging, in some days, between 40 and 45°C

The high temperatures continued through September. October was milder and continued without any rain that allied to cool nights, allowed for a recovery of the maturation and better balance of the musts.

We started picking on the 10th September and finished on the 20th October. A slow vindima, that made possible to get an excellent balance on the white grapes and also wait for the very good maturation of the red grapes from higher altitude vineyards.

So, despite the low yields, we are therefore very happy with the freshness of the white wines and the concentration and balance of the reds.

### WINEMAKER NOTES:

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

PAULO COUTINHO

### GRAPE VARIETIES:

Tinta Roriz (50%), Touriga Nacional (50%).

### HARVEST INFORMATION:

**Type:** Hand picked/ grapes transported in boxes.

**Date:** Between the 10th September and 17th October.

**Yield:** 4,5 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 their lees until bottling in order to preserve its freshness.

### WINE ANALYSIS: REG. 23774

**Alcohol:** 13,50% Vol

**Residual sugar:** 0,60 (g/dm<sup>3</sup>)

**Total acidity:** 5,4 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,4

### BOTTLING:

**Date/type of closure:** February and March 2018 with cork.

**Quantity:** 30.000 bottles.

### NUTRITIONAL FACTS:

**Caloric value:** 77 cal/100ml

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

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