



# QUINTA DO PORTAL MOSCATEL

DOURO

QUINTA DO  
**PORTAL**

ENÓLOGOS DISTINTOS  
FINE WINEMAKERS



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## GRAPES AND PARCELS:

**Varieties:** Moscatel Galego.

## HARVEST INFORMATION:

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

**Date:** September.

**Yield:** 3,75 tons/ha

## VINIFICATION:

**Crushing:** Destalked and crushed.

**Tanks:** Stainless steel vats.

**Fermentation:** Temperature controlled (18-20°C).

**Malolactic:** No.

## FINISH TREATMENTS:

**Ageing:** It's kept in stainless steel with the best conditions in order to keep its freshness.

**Stabilisation:** Cold.

## WINE ANALYSIS: REG. 00395

**Alcohol:** 17,20%

**Residual sugar:** 95,1 (g/dm<sup>3</sup>)

**Total dry extract:** 111,3 (g/dm<sup>3</sup>)

**Total acidity:** 4,20 (g/dm<sup>3</sup>)(Ác. Tart.)

**pH:** 3,31

## SUGGESTIONS:

It should be served fresh and can be enjoyed as an aperitif or with fruit pies and creamy cheeses.

## WINEMAKER COMMENTS:

It has a very elegant and beautiful colour, a delicate body and an excellent balance between the sweetness and acidity. It's a wine with a fabulous aroma and excellent taste.

PAULO COUTINHO  
winemaker