

**CHAMPION FORTIFIED
WINE OF THE YEAR**
International Wine Challenge

THE PORT TROPHY
International Wine Challenge

THE VINTAGE PORT TROPHY
International Wine Challenge

94
Points



95
Points



18.5
Points



QUINTA DO PORTAL
PORTO VINTAGE 2003

PORT WINE

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPES AND PARCELS:

Varieties: Touriga Nacional (40%), Tinta Roriz (30%), Tinta barroca/ Touriga Franca (30%).

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.
Date: 24th till 27th September.
Yield: 5,0 tons/ha

VINIFICATION:

Crushing: Semi-destalked and crushed.
Tanks: Traditional way: "Lagar" and Stanless steel tanks.
Fermentation: Maceration at aprox.29-31 °C.

FINISH TREATMENTS:

Barrel Ageing: One year in cask, and bottled in July 2005.
Stabilisation: No Cold.

WINE ANALYSIS: REG. 13338

Alcohol: 20,15%
Baumé: 3,3
Residual sugar: 99,1 (g/dm3)
Total dry extract: 124,9 (g/dm3)
Total acidity: 3,89 (g/dm3)(Ác. Tart.)
Volatile acidity: 0,20 (g/dm3)(Ác. Tart.)
pH: 3,84

BOTTLING:

Quantity: 5.534 ½ bottles, 21.662 bottles and 302 magnuns.

WINE TASTING:

A very deep purple colour and loads of fruit on the nose. The final is exceptionally long and we can find some traces of black pepper.

SUGGESTIONS:

To be enjoyed with dark chocolate or blue cheeses.

VITICULTURE INFORMATION:

The winter of 2002/2003 was very wet and cold. A rainfall of 1,000ml/m2 was registered between November and March – the average is 600ml/m2. Perfect flowering conditions occurred at the end of May – high temperatures, bright conditions and high pollen concentration. From this stage on, the occasional rainfall was not important. During the first 15 days of August a heat wave stopped the growing cycle – a minimum temperature of 35°C and less than 10% humidity were registered. Thankfully the last days of August were cooler with two days of light rain, this helped the process of maturation.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

An excellent year that will leave its mark for ever (for all eternity!) In a year of difficult fermentations, we made this 'gem' with a colour of intense purple, notes of red fruit and plums. Full bodied, well balanced, with stimulating intricacy. The finish is exceptionally long and complex.

PAULO COUTINHO
Winemaker