



QUINTA DO PORTAL LATE BOTTLED VINTAGE 2013

PORT WINE

QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL

QUINTADOPORTAL.COM

92
Points

Robert Parker
WINE ADVOCATE

VITICULTURAL INFO:

We had a cold and rainy winter, with snowfall in February at low altitude. Besides the low temperatures, March was the second month with higher rainfall in the last 50 years. Bud burst started in the end of March and the cycle began at a slow pace despite the large amount of water in the soil, due to the low temperatures that prevailed in May and June. Summer was rather hot and dry. This led that after a good flowering the vineyard suffered from lack of water in the soil, mainly in the lower altitude parcels. The beginning of September was hot and dry, with rain arriving in the last 5 days of the month and continued in the first 4 days of October. After this date and until the 18th October the weather was stable, allowing for a normal picking period. We started picking on the 16th September and finished on the 17th October.

WINEMAKER NOTES:

Beautiful ruby color, this wine shows an excellent fragrance of red fruit with some notes of spice and cocoa. Big on palate but with round tannins, a complex bouquet and a harmonious and long finish. A young and robust LBV

PAULO COUTINHO

GRAPE VARIETIES:

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

HARVEST INFORMATION:

Type: Hand picked. Grapes transported in boxes.
Date: Grapes picked between 25th September and 16th October.
Yield: 4,5 tons/ha

VINIFICATION:

Fermentation: Maceration in stainless steel vats at a temperature of 24-26°C
Ageing: Four years in seasoned barrels. Bottled unfiltered.

WINE ANALYSIS: REG. 19825

Alcohol: 20% Vol
Residual sugar: 111,0 (g/dm³)
Total acidity: 3,57 (g/dm³)(Ác. Tart.)
pH: 3,78

BOTTLING:

Date/type of closure: April 2018 with natural cork.
Quantity: 40.000 bottles.

NUTRITIONAL FACTS:

Caloric value: 158 cal/100ml
Other info: Suitable for vegetarian diet.
Suggestion: To enjoy with your favourite red berries ice cream, soft cheeses, or on its own at the end of your dinner.