

QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL

QUINTA DO PORTAL COLHEITA TINTO 2017 DOC DOURO RED

GRAPE VARIETIES

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

HARVEST

Hand-picked and transported to the winery in small baskets.

Date

From the 12th to the 19th September

Yield

5,5 ton/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. 25094

Alcohol 14% vol

Residual sugar 0,7 (g/dm³)

Total acidity 5,2 (g/dm³)(Ác. Tart.)

pH 3,8

BOTTLING

Date/type of closure

July 2019 with natural cork.

Quantity

73.000 bottles.

NUTRITIONAL FACTS

Caloric value

80 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 in bottle.



CHT T17, T1/G1 | 11-nov-19

VITICULTURAL INFO

Overall 2017 was a very dry and hot year. The absence of rainfall was notorious, with just a few exceptions that were not enough to avoid hydric stress.

We expected a early harvest, and it was in fact the earliest harvest ever. It's important to notice that all the 4 harvests that started in August happened since 2009.

Picking started on the 21st of August, 14 days earlier than the average. It went through September always with dry weather.

From a sanitary perspective the harvest was excellent, with the higher altitude grapes showing good resistance to dry and hot years, resulting in well balanced musts.

We picked the white grapes with correct acidity and balance. When it comes to the red grapes managing the picking was key so that we could have grapes with good acidity for the Rosé and good maturations for the Reds and good concentration for Port wines.

Despite the pressure to pick, we managed to do it with precision for the different wines. Expectations in the end of the harvest were very good.

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. Excellent 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