

# QUINTA DO PORTAL

DOURO VALLEY  
PORTUGAL

## QUINTA DO PORTAL RESERVA TINTO 2017 DOC DOURO RED

### GRAPE VARIETIES

Touriga Nacional (45%), Tinta Roriz (40%) and Touriga Franca (15%).

### HARVEST

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

### Date

From the 12th to the 19th September

### Yield

5,0 ton/ha

### VINIFICATION

#### Alcoholic fermentation

In stainless steel with maceration at 24-26°C.

### Ageing

Aged for 9 months in new and used French oak barrels.

### WINE ANALYSIS

REG. 25092

**Alcohol** 14,5% vol

**Residual sugar** 0,6 (g/dm<sup>3</sup>)

**Total acidity** 5,0 (g/dm<sup>3</sup>)(Ac. Tart.)

**pH** 3,8

### BOTTLING

#### Date/type of closure

October 2019 with natural cork.

### Quantity

18.720 bottles and 360 magnums.

### NUTRITIONAL FACTS

#### Caloric value

83 cal/100ml

### Other info

May be included in vegetarian diet.

### Suggestion

It can be enjoyed with your favourite red meat or chesses and be cellared for more than 10 years.



## 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

Concentrated ruby colour with aromas of ripe black fruit and some floral notes in perfect harmony with some toast from the oak. Expressive on the palate, it has lovely acidity and a pleasant fruity and toasty aftertaste. The final is long and complex and it will develop further with more time in bottle.

PAULO COUTINHO

Res T17, T1/G2 | 04-mar-20