



QUINTA DO PORTAL

LATE HARVEST 2009

DOC DOURO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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VITICULTURAL INFO 2008/2009:

Extreme conditions, caused by climate changing were noted this year. Several days with snow, some times even in very low altitudes (200 m) as we had on January 10th. On February and March, we had higher temperatures than usual, situation that provoked a significant activity in the plants. During flowering (May), we had temperatures higher than 30° C, and almost no rain. The hot weather was the dominant condition during the following months. In June we had extremely high temperatures between the 10th and the 22nd. That was very important for the health of the vines/grapes. Very hot weather, extremely dry conditions have conditioned in a significant way the phenolic maturations, reason why we started September almost “asking” for rain! But in the end, we made the harvest on the dryer September of the last 22 years.

MIGUEL SOUSA

WINEMAKING NOTES:

This Portal Late Harvest 09 is our third release. For this blend we have used Moscatel grapes that was concentrated in the vineyards by dehydration, Rabigato that presented some botrytis and the Viosinho, that brings the acidity, was dehydrated in a bed of straw. The wine is clean and bright, with exotic and evocative tropical notes of nectarine and apricots. Light, delicate, fresh and with sublime acidity to balance off the sweetness.

PAULO COUTINHO

GRAPE VARIETIES:

Varieties: Rabigato (40%), Moscatel (40%) and Viosinho (20%)

HARVEST INFORMATION:

Type: hand-picked

Dates: 19th Nov for Viosinho and Rabigato, 05 Nov for Moscatel

Yield: 2,6 tons/ha

VINIFICATION:

Alcoholic fermentation: Fermented in controlled temperature at 12-14°C.

Ageing: Aged in used french oak barrels for 9 months

WINE ANALYSIS:

REG. 09321

(Alc. Label: 12,0% Vol)

Alcohol: 12,11%

Residual sugar: 125 (g/dm³)

Total Dry Extract: 155,1 (g/dm³)

Total acidity: 6,81 (g/dm³)(Ác. Tart.)

pH: 3,20

BOTTLING:

Date/Closure: October 2011 with natural cork

Quantity: 3.200 bottles of 375ml

NUTRITIONAL FACTS:

Calories: 117 cal/100ml

Other info: May be included in vegetarian diet

Pouring suggestion: It may be used as an accompaniment to foie-gras or any sweet and sour appetiser.

Also perfect with sweet desserts.