



QUINTA DO PORTAL PORTAL RESERVA 2011

DOURO DOC

QUINTA DO PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



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GRAPES AND PARCELS:

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

HARVEST INFORMATION:

Type: Hand picked/ transported in small cases.
Date: 6th and 27th September .
Yield: 6,0 tons/ha

VINIFICATION:

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

FINISH TREATMENTS:

Ageing: It has aged for 9 months in new French oak.

WINE ANALYSIS: REG. 12028

(Alc. on label: 14,00%Vol.)
Alcohol: 14,48%
Residual sugar: 0,9 (g/dm3)
Total acidity: 4,9 (g/dm3)(Ác. Tart.)
pH: 3,83

BOTTLING:

Date/type of closure: August 2013
with natural cork.
Quantity: 26.521 bottles and 63 magnuns

NUTRITIONAL FACTS:

Calories: 81 cal/ 100ml
Other info: Suitable for vegetarians.

SUGGESTIONS:

Enjoy from now, or age it a few more years in your cellar. pair with roasted dishes and strong cheeses.
Pour at 16-17°C

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 what 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 falling in the last 5 days of the month and continued in the 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.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

This is another serious example that comes from the great 2011 vintage. This Reserva shows a concentrated colour with aromas of ripe black fruit and elegant floral notes in perfect harmony with some toasted from the oak. Well balance in the mouth, with firm and expressive tannins, well supported by the volume and lively acidity. The final is long and complex that will develop further with more time in bottle.

PAULO COUTINHO
winemaker