



QUINTA DO PORTAL LATE BOTTLED VINTAGE 2011

PORT WINE

QUINTA DO PORTAL

FINE WINEMAKERS
DOURO VALLEY



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93
Points



VITICULTURAL INFO:

2011 was a challenging year in the vineyards. The rainfall in December was quite high (this is an important point for the vine development) but in the overall for the autumn/winter months was quite normal.

We had an early flowering due to the hot weather in April and May (several heat waves), which together with high humidity levels forced us to do several treatments.

On the end of June there was a heat wave in some Douro areas, that led to grape burning in some of the most sensitive varieties, like Tinta Barroca. June was a month with big temperature amplitudes. July was also relevant for the vine development, as it was much colder than usual.

The rain by the end of August was crucial for the potential quality of the year because it created conditions for an excellent maturation.

With all these conditions, the final result was an earlier harvest – 10 to 15 days.

MIGUEL SOUSA
Agronomist

WINEMAKER COMMENTS:

Concentrated ruby color, shows a well balanced fruit with some notes of spice and cocoa. Big on palate, round tannins, a complex bouquet and a harmonious and long finish. A young and robust LBV with spicy notes.

PAULO COUTINHO
winemaker

GRAPE VARIETIES:

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

HARVEST INFORMATION:

Type: Hand picked/ grapes transported in boxes.

Date: From 1st till 11th September 2011.

Yield: 4,5 tons/ha

VINIFICATION:

Alcoholic Fermentation: Maceration in stainless steel vats at temperature control 24-26°C.

Ageing: Four years in old barrels and not filtered.

WINE ANALYSIS: REG. 18619

(Alc. on label: 20% Vol)

Alcohol in wine: 19,90%

Residual sugar: 108,0 (g/dm³)

Total acidity: 3,8 (g/dm³)(Ác. Tart.)

pH: 3,79

BOTTLING:

Date/type of closure: November 2014
with natural cork.

Quantity: 36.600 bottles, 2400 1/2 bottles
and 90 magnums.

NUTRITIONAL FACTS:

Caloric value: 155 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: To enjoy with your favourite red berries icecream or jam, soft cheeses, or by its own on the end of your dinner.

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