



QUINTA DO PORTAL
VINTAGE PORTO 1999

PORT WINE

QUINTA DO
PORTAL
FINE WINEMAKERS
DOURO VALLEY



www.quintadoportal.com

VITICULTURAL INFO:

The Douro is the oldest and one of the most important wine regions in the world. Located in Northeast Portugal, within the Douro River basin, surrounded by craggy mountains that give it very particular soil and climacteric characteristics, this region spreads over a total area of approximately 250 000 hectares and is divided into three sub-regions that differ greatly from each other not only as regards the weather but also for socio-economical reasons.

Quinta do Portal properties are located in the Cima-Corgo subregion, an area that has been showing very good balance regarding its resistance to climate changes. The vineyards are spread by 5 estates - Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manueles - in a total of 100 ha under vines. The different altitudes and solar exposures and the variety of grape varieties allow us to produce excellent grapes that produce a diversity of wines of great quality.

MIGUEL SOUSA
Agronomist

WINEMAKER NOTES:

Deep colour with good concentration in a complex and still very fresh Port where we can feel the tertiary aromas that developed through the bottle ageing. We can find black fruit, figs and cinnamon. In the mouth it shows its harmony and elegance. The final is explosive. A Port that continues its beautiful evolution, maintaining its main characteristics: lovely fruit (now in a more marmalade feel) and elegance!

PAULO COUTINHO
Winemaker

GRAPE VARIETIES AND PARCELS:

Varieties: Traditional red varieties with dominance of Tinta Roriz and Touriga Nacional.

HARVEST INFORMATION:

Type: Hand picked/transported by big baskets.

Date: Picked at 16th, 17th, 23rd and 24th September.

Yield: 5,5 tons/ha

VINIFICATION:

Tanks: Traditional way: "Lagar".

Fermentation: Maceration in stone lagar at a temperature of 28-31°C.

FINISH TREATMENTS:

Barrel ageing: It ages for two years before bottling.

WINE ANALYSIS: REG. 11375

(Alc. on label: 20% Vol)

Alcohol in wine: 19,90%

Residual sugar: 100,2 (g/dm³)

Total acidity: 3,68 (g/dm³)(Ác. Tart.)

pH: 3,76

BOTTLING:

Date/type of closure: July 2001 with natural cork.

Quantity: 40.047 bottles.

NUTRITIONAL FACTS:

Calories: 152 cal/ 100ml

Other info: May be included in vegetarian diet.

Suggestions: Enjoy with blue cheeses or with a cigar.