



PORTAL
PORTO VINTAGE 2000

PORT WINE

QUINTA DO
PORTAL
DOURO VALLEY
PORTUGAL

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VITICULTURAL INFO:

In the months of April and May we had an unusual amount of rainfall that had a detrimental effect on the flowering and created excellent conditions for mildew to appear. As a result of this the yields were strongly reduced. However due to the good weather we had in June and July maturity progressed very well. We had rain in the Pinhão Valley on the 22nd and 24th August and then again on the 11th September. After a long, hot and dry summer this was ideal and had a big impact on the quality of the 2000 wines. We started harvesting by hand for Port on the 16th September and by the 26th September we had picked all the grapes for Port.

WINEMAKER NOTES:

It has a deep colour and a nose where the tertiary aromas are well integrated with the freshness and youth given by the ripe black fruit. Great character and personality in the mouth, showing vigour in harmony with the volume and freshness given by its fine acidity. A Port to last for decades! Easy to pair with strong dishes but very pleasant also on its own.

PAULO COUTINHO

GRAPE VARIETIES:

Classic red varieties from the Douro Valley, such as Tinta Roriz and Touriga Nacional.

HARVEST INFORMATION:

Type: Hand picked/ grapes transported in small cases.

Date: 19th till 23th September.

Yield: 5,0 tons/ha

VINIFICATION:

Fermentation: Tradicional way: "Lagar" and stainless steel tanks. Maceration at aprox. 29-31°C.
Ageing: One year in cask and bottled in July 2002.

WINE ANALYSIS: REG. 11907

Alcohol: 20,10% Vol

Residual sugar: 93,4 (g/dm³)

Total acidity: 5,08 (g/dm³)(Ác. Tart.)

pH: 3,77

BOTTLING:

Date/type of closure: July 2002, with natural cork.

Quantity: 25.535 bottles and 2.018 magnuns.

NUTRITIONAL FACTS:

Caloric value: 149,92 cal/100ml

Other info: May be included in vegetarian diet.

Suggestion: To be enjoyed with drak chocolate or blue cheeses.