



QUINTA DO PORTAL
VINTAGE PORTO 2007

PORT WINE

QUINTA DO
PORTAL
FINE WINEMAKERS
DOURO VALLEY



www.quintadoportal.com

VITICULTURAL INFO:

After two months of intense rainfall (October and November), we had a dry and sunny winter, with higher temperatures than average for this period. "Bud burst" started in the second week of March and the heat followed until the beginning of June that was unexpectedly very rainy (in fact it registered the highest rainfall level of the past 20 years). In July and August temperatures were cool and September embraced the harvest with high temperatures and dry weather, leading to a good maturation of the grapes.

MIGUEL SOUSA
Agronomist

WINEMAKER NOTES:

With the 2007 I celebrate my 10th Vintage Port. Very dark purple, with good intensity notes of plum and black fig, in a clean and pure profile. The alcohol is well integrated. The wine is silky at first but then the firm tannin appears, revealing its presence. The acidity and the alcohol are in harmony and reveal the big potential of this wine.

PAULO COUTINHO
Winemaker

GRAPE VARIETIES AND PARCELS:

Varieties: Touriga Nacional (40%), Tinta Roriz (30%), Touriga Franca and Tinta Barroca (30%).

HARVEST INFORMATION:

Type: Hand picked/transported by big baskets.
Date: Picked at 23rd till 30th September.
Yield: 5,5 tons/ha

VINIFICATION:

Tanks: Traditional way: "Lagar".
Fermentation: Maceration in stone lagar at a temperature of 29-31°C.

FINISH TREATMENTS:

Barrel ageing: It ages for two years before bottling.

WINE ANALYSIS: REG. 15557

(Alc. on label: 20% Vol)
Alcohol in wine: 20,50%
Residual sugar: 112 (g/dm³)
Total acidity: 4,12 (g/dm³)(Ác. Tart.)
pH: 3,83

BOTTLING:

Date/type of closure: July 2009 with natural cork.
Quantity: 23.000 bottles.

NUTRITIONAL FACTS:

Calories: 162 cal/ 100ml
Other info: May be included in vegetarian diet.
Suggestions: To enjoy with your favourite Chocolate, cheese or cigar